

## HOT & COLD STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, ginger	21
Spicy salmon tartare, mango, cucumber, chili, garlic, wonton crisps	19
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28
Pork and pistachio pie, apple chutney, pickled quail's egg	17
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23
Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing	26
Seared scallops, cauliflower purée, treacle cured bacon, apple, ras el hanout toasted almonds	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28
Cider and onion soup, cheddar cheese toastie	17
Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion	26
Mushroom tart, caramelized onions, garlic cream cheese, balsamic glaze	20

## SALADS

Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28
Red cabbage, kale, carrots, candied pecans, alfalfa sprouts, pomegranate, orange dressing	13/25
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	14/26
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	14/26

*For any salad add on grilled king prawns 18 or grilled chicken 10*

## SIDES

Chips	10
Mashed potato	10
Onion rings	12
Macaroni cheese with garlic roasted crumbs	16
Seasonal vegetables	8

Prices stated are subject to 7% GST and 10% service charge  
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

## MAINS

Traditional Sunday roast with Yorkshire pudding, roasted potatoes, spiced honey carrots, seasonal greens, gravy	45
---	----

Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK short rib beef burger 7oz., Monterey Jack cheese, smoked bacon ketchup, chips	29
Mushroom risotto, aged Parmesan, deep fried enoki, frissé	32
Slow roasted Dingley Dell pork belly, spiced apple purée	29
Braised lamb shank, mashed potato, orange gremolata	45
Roasted sea trout, green asparagus, fava beans, mussels, king oyster mushroom, wild garlic velouté	37
Traditional fish and chips, crushed peas, tartar sauce	29
Roasted duck breast, pumpkin puree, roasted cep mushroom, crispy kale, red wine jus	38
Basil and ricotta cannelloni, pine nuts, tomato sauce, Parmesan cheese	29

## GRILL

Baby chicken, red chili dressing, burnt lime, coriander yoghurt dip	36
Lamb chops	55
Dingley Dell pork chop 280g	45
Dingley Dell pork T-bone 450g	56
Angus sirloin steak 280g 150 days grain fed	63
Irish Angus rib-eye steak 330g 28 days aged grass fed	69
Mixed grill platter to share for 2-3 (ask your server for the selection)	132

## RARE BREED

*Daily selection of dry aged, native and rare breed prime beef cuts, sourced from our artisan suppliers, matured in our own dry age fridge for a minimum of 28-35 days.*

*Availability is dependent on what chef has in the cabinet.*

***"Minimum of 250g per order"***

British Longhorn rib-eye, grass fed	26per100g
British Hereford sirloin, grass fed	23per100g
Irish Angus tenderloin, grass fed	25per100g
Japanese Wagyu sirloin, grain fed	45per100g
Irish Angus T-Bone, grass fed (ask your server for weight availability)	20per100g

*Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce*

*Add truffle butter 6*

## DESSERT

Soft serve ice cream with one topping of your choice (ask for flavor of the day)	7
Chocolate fondant with salted caramel, mint chocolate chip ice cream	20
Diplomatico Reserve cheesecake, mango sorbet	18
White chocolate and caramelized pecan parfait, spiced cranberries	18
BSK snickers, popcorn ice cream	18
Apple and blackberry crumble, vanilla custard	17
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
BSK dessert platter to share	45
Select your British cheese board - served with oat cakes and apple chutney (Cashel Blue, Wigmore, Stinking Bishop, Ragstone, Keen's - Cheddar)	20 (3pcs)/30 (5pcs)

## SWEET WINE (125ML)

2016 Scanavino, Moscato d'Asti, Piedmont, Italy	15
Fresh, fruity, sweet and aromatic	

## DIGESTIVES COCKTAILS

Treat of Mandorla - Amaretto and grappa dessert cocktail	17
Digestizzy - Fernet Branca combined with sweet vermouth	17
Lemon Bay - Limoncello with touch of Chartreuse and grappa	17

## SHAKES

Vanilla milkshake with a touch of hazelnut and soft serve ice cream	12
Stracciatella milkshake with chocolate chips and pistachio	12
Colada milkshake with dark rum, coconut and soft serve ice cream	16

Wifi: BREADSTREETKITCHEN  
Password: Bsk@1234

