

## GLUTEN FREE MENU HOT & COLD STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing	21
Chicken liver and foie gras parfait, Madeira jelly, gluten free toast	23
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28
Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing	26
Seared scallops, curry & apple purée, treacle cured bacon	24
Tamarind spiced chicken wings, spring onions, coriander	18
Cider and onion soup, cheddar cheese, gluten free toastie	17

## SALADS

Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Red cabbage, kale, carrots, candied pecans, alfalfa sprouts, pomegranate, orange dressing	13/25
Watermelon, avocado, feta cheese, rocket, pumpkin seeds, balsamic dressing	14/26

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

## SIDES

Seasonal vegetables	8
Mashed potato	10
Chips	10

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

## GLUTEN FREE MENU MAINS

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
Baked sea trout with prawn, green asparagus, king oyster mushroom, samphire, wild garlic velouté	38
Braised lamb shank, mashed potato, orange gremolata	45
Slow roasted Dingley Dell pork belly stuffed with parsley and garlic, apple purée, whole grain mustard jus	29
Roasted duck breast, smoked mashed potato, green asparagus, pea puree, red wine jus with treacle bacon	38

## GRILL

Baby chicken, burnt lime, coriander yoghurt dip, cabbage salad with sriracha dressing	36
Lamb chops	55
Dingley Dell pork chop 280g	45
Dingley Dell pork T-bone 450g	56
Angus Sirloin steak 150 days grain fed 280g	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
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*

## GLUTEN FREE DESSERT

Soft serve ice cream with one topping of your choice (ask for flavour of the day)	7
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
BSK snickers, popcorn ice cream	18
Diplomatico Reserve cheesecake, mango sorbet	18
Select your British cheese board - served with apple chutney	20(3pcs)/30(5pcs)
Cashel Blue	
Wigmore	
Stinking Bishop	
Ragstone	
Cheddar - Keen's	

## SWEET WINE (125ML)

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

## TO FINISH

<b>Treat of Mandorla</b>	17
Amaretto and Grappa dessert cocktail	
not too sweet, not too sour, just perfect after your lovely meal	
<b>Digestizy</b>	17
Fernet Branca combined with sweet vermouth, garnished with white and dark chocolate	
<b>Lemon Bay</b>	17
Milky style of dessert cocktail with Italian Limoncello with touch of Chartreuse and Grappa	
<b>Swiss Eau de Vie - served icy chilled (30ml)</b>	14
Williamine Pear or Abricotine or Mirabelle	

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