

START THE RIGHT WAY

<b>BSK Spritz</b>	19
<i>Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon</i>	
<b>Endless Summer</b>	19
<i>Campari, strawberry &amp; thyme syrup, grapefruit juice, rose, prosecco, soda</i>	

# BREAD STREET

## KITCHEN & BAR

SUNDAY ROAST WITH ALL THE TRIMMINGS  
Served from 11am on Sundays

USDA prime striploin	45
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### SNACKS & BREAD TO SHARE

Mixed marinated olives	7
Harissa spiced nuts	7
Padron peppers	10
Bread basket with butter	4
Salt & pepper squid with lime & coriander mayo	21

### STARTERS & SALADS

Spicy tuna tartare, wonton crisps, crème fraiche, avocado	22
Tamarind spiced chicken wings, spring onions, coriander	20
Roasted pepper & tomato soup, crème fraiche, chive	22
Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan	14/22
Superfood salad, kale, cucumber, quinoa, grilled corn avocado purée, orange dressing, spiced nuts	15/24
<i>Add to your salad</i>	
Avocado 6	Halloumi 8
Chicken breast	10

### MAINS

Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus (for 2 people, please allow 45 minutes)	160
Butter chicken & cashew nut curry, saffron rice, poppadum	34
Roasted cod, crushed potatoes, artichoke, salted capers, red wine & lemon sauce	42
Slow roasted Dingley Dell pork belly, Braeburn apple	36
Fish & chips, mushy peas, tartar sauce	36
Cauliflower steak, olive pistou & porcini mushroom	30
Bread Street Kitchen burger, dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	32
<i>Add to your burger</i>	
Avocado 6	Fried egg 2
Streaky bacon	5

### LARGE CUTS

Selection of dry-aged, rare breed beef cuts, aged for a minimum of 35 days, matured in our own dry-age fridge. Please ask your server for today's selection & prices, they are generally a minimum of 900g & are great for sharing.

Bone in prime rib.....per 100g.....	24
Bone in sirloin.....per 100g.....	22
Porterhouse.....per 100g.....	22

### FROM THE GRILL

Dry-aged rib-eye steak 300g.....	70
Dry-aged sirloin steak 300g.....	64
Grilled spatchcocked poussin, chimichurri sauce.....	36

All the steaks are served with cherry tomatoes, grilled mushroom, watercress

### CHOICE OF A SAUCE 2

Béarnaise, peppercorn, marrowbone & shallots sauce, chimichurri

### DESSERTS

Chocolate fondant, salted caramel ice cream	20
Pineapple & kiwi carpaccio, passion fruit, lime, coconut sorbet	18
Single Malt whisky cranachan cheesecake, raspberry sorbet	19
Sticky toffee pudding, clotted cream ice cream	19
Knickerbocker glory, coconut, mango sundae, caramelized pistachio	20
Selection of ice creams & sorbets	7
Selection of British cheeses, crackers, grapes, chutney	22

### BRUNCH

The English breakfast, two eggs of your choice, bacon, sausage, mushrooms, tomato, baked beans	30
Eggs Benedict, choice of Classic – smoked ham / Royale – smoked salmon / Florentine – spinach	24
Grilled sirloin steak 200g, two fried eggs, tomato, mushroom Koffman's fries	36
Spanish tortilla, omelette, caramelized onions, smoked paprika aioli	24
Avocado on toast, crushed avocado, poached egg, cucumber & tomato salsa, sourdough	26
Beef brisket sandwich, pickled jalapeño, fried egg, cheddar, ciabatta, chips	36
Smoked salmon bagel, scrambled eggs, crème fraiche, chives	28
Buttermilk pancakes, three large fluffy buttermilk pancakes, honeycomb butter, banana, maple syrup	22
Bircher muesli, honey yogurt, rolled oats, coconut, mixed berries, toasted almonds	16
BSK waffle, treacle bacon, walnut butter, maple syrup	24

### SIDES

Koffman's fries	10
Truffle brie mash potato	14
Macaroni cheese, roasted garlic crumbs	16
Mixed leaves, cherry tomatoes	8
Broccolini, almonds	10
Honey roast carrots	10