

BREAD STREET

KITCHEN

COLD STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, ginger	21
Salmon ceviche, ruby grapefruit, mango, jalapeño, lime, coriander	19
Spicy tuna tartare, chilli, garlic, sesame oil, wonton crisps	19
California maki roll, blue swimmer crab mix, avocado, Tobiko	18
Alaskan King crab and apple cocktail with pink peppercorn	28
BSK cured meats with pickles, olives, Balsamic onion	25
Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing	26
Potted salt beef brisket, grain mustard, piccalilli, Caraway crackers	19

HOT STARTERS

Seared scallops, carrot purée, treacle cured bacon, apple, celery cress	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, butternut squash, Taleggio cheese, mushrooms, pine nuts, basil pesto	20
Garden pea soup, spiced lobster, crème fraiche	18
English green asparagus, Parma ham, poached egg and hollandaise sauce	20
Tagliolini, lobster, chili, spring onions, parsley and white wine	28

SALADS

Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/30
Warm Bang Bang chicken, watercress, mouli, chilli, beansprouts, radish, ginger, peanuts	18/36
Israeli couscous, sweet corn, cranberries, radish, spring onions, mint	16/30
Red cabbage, kale, fennel, almonds, sunflower seeds, orange dressing	16/30
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	18/34

All prices are subject to 10% service charge and prevailing government taxes

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

Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	44
Steamed Red Snapper, braised leeks, razor clam, samphire, shellfish dressing	38
BSK short rib beef burger, Monterey Jack cheese, spicy sriracha mayo	26
Risotto with girolle mushroom, peas, green asparagus, aged parmesan	32
Slow-roasted Dingley Dell pork belly, spiced apple purée	28
Roasted sea trout, summer vegetables, Lala clams, aromatic broth	38
Shepherd's pie with braised lamb, onions, carrots, potato purée, and brioche garlic crumbs	38
Traditional fish & chips, crushed peas, tartar sauce	26
Roasted duck breast, boulangère potatoes, cabbage purée and mulled berries sauce	38

GRILL

Baby chicken, chimichurri sauce, burnt lemon	34
Dingley Dell pork chop 10oz	44
Lamb chops	48
Black Angus Sirloin steak 300 Days Grain Fed 10oz	60
Irish Angus Rib-eye Steak 12oz 28 Days Aged Grass Fed	68
Côte de boeuf 300 Days Grain Fed 24oz	180

Make your own Surf and Turf with any grill, Half Lobster or King Crab 25
Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce

SIDES

Chips	12
Red onion and carrot coleslaw	10
Mashed potato	12
Spiced honey carrots	10
Macaroni cheese with garlic roasted crumbs	16
Seasonal greens, chili garlic dressing	10

DESSERT

Chocolate fondant with salted caramel and mint chocolate chip ice cream	20
Monkey Shoulder Cranachan cheesecake with roasted balsamic strawberries	18
Coffee and white chocolate parfait with poached blackberries	18
Banana sticky toffee pudding, muscovado caramel, clotted cream	18
Ricotta and dark chocolate cannoli with Morello cherries	20
Pineapple carpaccio, passion fruit, coconut sorbet	15
Treacle tart with crème fraiche Ice-cream	18
Seasonal British cheeses – served with oat cakes and chutney	30

SWEET & FORTIFIED WINES (125ML)

2014 Scanavino, Moscato d'Asti, Piedmont, Italy	15
<i>Fresh, Fruity, sweet and aromatic</i>	
<i>Dry, light and fresh. Very tangy, clean and crisp with just a hint of saltiness</i>	
NV Emilio Lustau, San Emilio Solera Reserva, Pedro Ximenez, Jerez, Spain	32
<i>Sweet and concentrated, this has wonderful freshness with notes of dried figs, sweet raisins and toffee</i>	
NV Ramos Pinto, Tawny Port, Douro, Portugal	25
<i>Sweet and smooth on the palate with noticeable flavours of dried apricots, pears, almonds and vanilla</i>	

Ask your server for our list of more choice of wines, cocktails and digestives.

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