

BREAD STREET

KITCHEN & BAR

GLUTEN FREE MENU

STARTERS

<i>Superfood salad, kale, cucumber, quinoa, grilled corn, orange dressing, spiced nuts</i>	15/24
<i>Caesar salad, soft boiled egg pancetta, anchovies, aged Parmesan</i>	14/22
<i>Burrata, heritage beetroot, black olives, pine nuts, dill</i>	19
<i>Prawn cocktail, cucumber, avocado, pink grapefruit, tobiko</i>	26
<i>Potted salt beef brisket with grain mustard, piccalilli</i>	28
<i>Roasted pepper & tomato soup, crème fraiche, chive</i>	22
<i>Add to your salad</i>	
<i>Avocado 6</i>	<i>Halloumi 8</i>
<i>Chicken breast 10</i>	

SIDES

<i>Koffman's fries</i>	10
<i>Truffle brie mash potato</i>	14
<i>Broccolini, almonds</i>	10
<i>Mixed leaves, cherry tomatoes</i>	8
<i>Honey roast carrots</i>	10

MAINS

<i>Roasted cod, crushed potatoes, artichoke, salted capers, red wine & lemon sauce</i>	42
<i>Slow roasted Dingley Dell pork belly, Braeburn apple</i>	36
<i>Steamed red snapper, braised leeks, cherry tomatoes, samphire, brown shrimps</i>	36
<i>Butter chicken & cashew nut curry, saffron rice, poppadum</i>	34
<i>Cauliflower steak, olive pistou & porcini mushroom</i>	30

GRILL

<i>Dry-aged rib-eye steak 300g</i>	70
<i>Dry-aged sirloin steak 300g</i>	64
<i>Grilled spatchcocked poussin, chimichurri sauce</i>	36

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

CHOICE OF A SAUCE 2

Béarnaise, chimichurri

DESSERT

<i>Pineapple & kiwi carpaccio, passion fruit, lime, coconut sorbet</i>	18
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*All prices displayed are subject to Prevailing Goods and Services Tax 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.*