

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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### COCKTAILS

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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

Roasted pepper & tomato soup, crème fraiche, chive	22
Potted salt beef brisket with grain mustard, piccalilli, seeded crackers	28
Burrata, heritage beetroot, black olives, pine nuts, dill	19
Prawn cocktail, cucumber, avocado, pink grapefruit, tobiko	26
Tamarind spiced chicken wings, spring onions, coriander	20
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	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
Crispy duck, watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	16/26
Add to your salad	
Avocado      6      Halloumi      8      Chicken breast	10

### 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
Knickerboker glory, coconut, mango sundae, caramelized pistachio	20
Selection of ice creams & sorbets	7
Selection of British cheeses, crackers, grapes, chutney	22

### MAINS

Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus (for 2 people, please allow 45 minutes)	160
Steamed red snapper, braised leeks, cherry tomatoes, samphire, brown shrimps	36
Butter chicken & cashew nut curry, saffron rice, poppadum	34
Roasted cod, crushed potatoes, artichoke, salted capers, red wine & lemon sauce	42
Baked spinach & ricotta cannelloni, tomato, mornay sauce, basil	30
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
Add to your burger	
Avocado      6      Fried egg      2      Streaky bacon	5

### 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

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.  
All prices displayed are subject to Prevailing Goods and Services Tax and 10% service charge.