

STARTERS

Celeriac soup, port glazed confit duck & chestnuts	8.50
Baked scallops, Jerusalem artichoke purée, garlic butter, pangrattato	13.50 / 22.50
Potted salt beef brisket with grain mustard, piccalilli, buckwheat crackers	9.50
Tamarind spiced chicken wings, spring onions, coriander	9.00
Snow crab California roll	12.50
Spicy tuna tartare, chilli garlic, sesame oil, spring onions, wonton crisps	13.00
Josper grilled piquillo peppers, smoked chorizo, aioli, capers	8.50
Rigatoni with courgette, red chilli, black olives, capers, puttanesca sauce	8.50 / 13.00

SALADS

BSK Caesar salad, pancetta, anchovies, St. Ewe egg, aged Parmesan	7.50 / 12.00
Marinated beetroot, winter leaf, burrata, orange, hazelnuts	7.50 / 12.00
Superfood salad, squash, broccoli, bulgur wheat, broccoli cress, yoghurt dressing	8.00 / 12.50
Add Chicken £6.50      Add Halloumi £4.50      Add Avocado    £4	

SIDES

Hand-cut chips	5.00
Kohlrabi and red onion coleslaw	4.00
Seasonal greens	5.00
Spiced honey carrots	5.00
Truffled brie mashed potato	5.00
Macaroni cheese with garlic roasted crumbs	6.00

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

Slow-cooked Cumbrian lamb neck, mashed potato, clementine gremolata	26.00
Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce	21.00
BSK short rib beef burger, Monterey Jack cheese, sriracha mayo, chips	18.00
Pork and fennel sausages, borlotti bean casserole, 'nduja, salsa verde	18.00
Baked spinach, Sardinian sheep ricotta, artichoke cannelloni, courgette, olive	23.00
Steamed sea bream, grilled broccoli, pink shrimps, saffron velouté, crispy seaweed	20.50
Surf and turf of aged sirloin steak, half lobster, Café de Paris butter, chips	40.00
Slow-roasted Cumbrian Saddleback pork belly, spiced Braeburn apple purée	18.50

JOSPER CHARCOAL GRILL

Dingley Dell pork chop 12oz, glazed plums	22.00
Poussin, chimichurri, burnt lemon	17.50
Herdwick lamb cutlets, mint tapenade	26.00
28 day aged rib-eye steak 10oz	35.00

NATIVE & RARE BREED

<i>Daily selection of dry aged, native and rare breed prime beef cuts sourced from our artisan suppliers; matured in our own Himalayan Salt dry ager for a minimum of 35 days. Availability is dependent on what chef has in the cabinet and they are generally large (minimum of 600g) and can be great for sharing! Please ask your server for today's selection and prices.</i>	
Tomahawk	8.00 per 100g
Bone in prime rib	10.50 per 100g
T-bone	11.00 per 100g
Porterhouse	11.50 per 100g
<i>Choice of one sauce: Béarnaise, peppercorn or marrowbone and shallot sauce</i>	

Enjoy delicious new recipes from our Bread Street Kitchen cookbook. Ask your server for more details.