

BRUNCH

The English breakfast	24
Two eggs of your choice (scrambled, poached or fried), bacon, sausage, mushrooms, tomato, baked beans	
Eggs Benedict	19
With honey roasted ham, spinach or smoked salmon	
BSK Omelette	18
Open-faced omelette with mushrooms, gruyere cheese and rocket	
Prawn roll	28
King prawns, Thousand Island dressing, lettuce, tomato and waffle crisps	
Buttermilk pancakes	18
Three large, fluffy pancakes served with honeycomb butter, banana and maple syrup	
Steak and Egg	34
Grilled rump steak, two fried eggs, tomato, mushroom, chips	
Avocado on toast	15
Avocado wedges on pumpernickel, poached egg, mustard mayo	
Scotch egg	18
Deep fried breaded egg with pork, celeriac remoulade, rosemary potatoes	
Vanilla yogurt, home-made treacle granola and mix berries	12

COLD STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, ginger	21
Salmon ceviche, ruby grapefruit, mango, jalapeño, lime, coriander	19
Ham hock terrine, plum chutney, sourdough	17
Spicy tuna tartare, chili, garlic, sesame oil, wonton crisps	19
Alaskan king crab and apple cocktail with pink peppercorn	28
Potted salt beef brisket, grain mustard, piccalilli, caraway crackers	19

HOT STARTERS

Seared scallops, celeriac purée, chicken skin crumble, apple, celery cress	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, caramelized onions, Taleggio cheese, semi-dried tomatoes, rocket pesto	20
Cider-onion soup, cheddar cheese toastie	17
Wood oven roasted king prawns, spicy green mango salad	27

SALADS

Caesar salad, pancetta, anchovies, soft boiled egg, parmesan	15/28
Cauliflower salad, parmesan cheese, Cajun toasted almonds, shallot dressing	14/26
Red cabbage, kale, fennel, almonds, sunflower seeds, orange dressing	15/28
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	15/28

MAINS

Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK short rib beef burger 200gm, Monterey Jack cheese, spicy Sriracha mayo and chips	28
Butternut squash risotto with sage, chestnut, aged parmesan	32
Slow-roasted Dingley Dell pork belly, spiced apple purée	28
Shepherd's pie with braised lamb, onions, carrots, potato purée and brioche garlic crumbs	38
Traditional fish & chips, crushed peas, tartar sauce	26

GRILL

Baby chicken, chimichurri sauce, burnt lemon	34
Dingley Dell pork chop 280gm	44
Lamb chops	48
Black Angus Sirloin steak 300 Days Grain Fed 280gm	60
Irish Angus Rib-eye steak 28 Days Aged Grass Fed 340gm	68

Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce

Make your own Surf and Turf with any grill, Half Lobster or King Prawns 25

SIDES

Chips	10
Red onion and carrot coleslaw	10
Mashed potato	12
Onion rings	12
Spiced butternut squash	10
Macaroni cheese with garlic roasted crumbs	16
Seasonal greens	10

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

DESSERT

<i>Chocolate fondant with salted caramel and mint chocolate chip ice cream</i>	20
<i>Monkey Shoulder Cranachan cheesecake, mulled berries</i>	18
<i>Lemon meringue tart, crème fraîche ice cream</i>	17
<i>Brownie, peanut butter mousse, caramel, glazed with chocolate, popcorn ice cream</i>	18
<i>Banana sticky toffee pudding, muscovado caramel, clotted cream</i>	18
<i>Pineapple carpaccio, passion fruit, coconut sorbet, lime</i>	15
<i>Select your British cheese board - served with oat cakes and apple chutney</i>	20 (3pcs)/30 (5pcs)
<i>Cashel Blue</i>	
<i>Wigmore</i>	
<i>Stinking Bishop</i>	
<i>Ragstone</i>	
<i>Cheddar - Keen's</i>	

FRESH JUICES

<i>Detox</i>	9
<i>Apple, spinach, kale, ginger, cucumber, broccoli, green bell pepper, lemon</i>	
<i>Red Vitamin</i>	9
<i>Carrot, orange, beetroot, apple</i>	
<i>Tropical Mix</i>	9
<i>Orange, pineapple, mango, strawberry, kiwi,</i>	

SMOOTHIE

<i>Banana, avocado, cacao powder, cinnamon</i>	11
--	----

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

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.