SNACKS & STARTERS

**Mixed Marinated Olives** 8
**Harissa Spiced Nuts** 10
**Cauliflower** 6 15
**Roasted Beef Carpaccio** 26
Chives
**Truffle crème fraiche dressing**
**Roasted Pepper & Tomato Soup** 22
**Chives**
**Prawn Cocktail** 26
Cucumber, avocado, pink grapefruit
**Burrata** 28
Red pepper pesto, basil, pane carasau
**Spicy Tuna Tartare** 24
Wonton crisps, avocado, furikake
**Tamarind Spiced Chicken Wings** 42
Spring onion, coriander
**Salt & Pepper Squid** 21
Lime and coriander mayo

MAINS

**Steamed Sea Bream** 36
Garlic, tomato, fennel saffron sauce
**Butter Chicken & Cashew Nut Curry** 36
Salt rice, garlic naan
**Roasted Cod** 48
Crushed potatoes, artichoke, salted capers, red wine & lemon sauce
**Baked Spinach & Ricotta Cannelloni** 32
Tomato, mornay sauce, basil
**Iberico Pork Chop** 42
Wholegrain mustard jus
**Fish & Chips** 48
Black cod, mushy peas, tartare sauce

SALADS

**Caesar Salad** 16/23
Soft boiled egg, pancetta, anchovies, aged Parmesan
**Warm Chicken Bang Bang** 18/28
Watercress, radish, ginger, sesame seeds
**Superfood Salad** 16/25
Kale, cucumber, quinoa, grilled corn, avocado puree, orange dressing, spinach nuts
ADD TO YOUR SALAD
**Avocado** 6
**Fried Egg** 2
**Smoky Bacon** 5

FLATBREADS

**Pumpkin Flatbread** 21
Mushroom, taleggio, rocket pesto

SIDES

**Koffman’s Fries** 10
Truffle Brie Mash Potato 14
**Mozzarella Cheese, Roasted Garlic Grub** 15
Mixed Leaves, Cherry Tomatoes 8
**Fine green beans, Chili and Almonds** 10
**Honey Roast Carrots** 10

DESSERTS

**Chocolate Fondant** 22
Salted caramel cream
**Pineapple & Kiwi Carpaccio** 18
Passion fruit, lime, coconut sorbet
**Single Malt Whisky Cranachan** 19
Sticky Toffee Pudding
**Cheesecake** 22
Clotted cream ice cream
**Raspberry sorbet**
**Kinderbocker Glory** 20
Selection of Ice Creams & Sorbets
**Coconut mango sundae, caramelised pistachio**
**Selection of Cheese** 28
Crackers, grapes, chutney

DEVOUR OUR ALL THE TRIMMINGS
EVERY SUNDAY FROM 12PM
Served with Yorkshire pudding, roasted potatoes, carrots and seasonal vegetables

JOIN US FOR BOTTOMLESS BRUNCH EVERY WEEKEND
Enjoy a nice premium free flow of Prosecco, white and red wine with your meal.
Saturday & Sunday, 11.30am – 3pm

CHAMPAGNE

Prosecco Superiore 25
Rustico, Nino Franco Vattobbediene, Italy NV
NV Billecart Salmon Brut 35
Pino Noir/Merlot, Champagne, France
Piper Heidsieck Sauvage Rose 35
Pino Noir, Champagne, France

GIN & TONIC

Ramsey’s G&T 25
Gin, elderflower liqueur, lavender, tonic water
Amalfi G&T 22
Yuzu gin, sweet & sour mix, tonic water, limoncello
Pink Strawberry G&T 22
Beal gin, strawberry juice, lime juice, tonic water
Japanese G&T 23
Green tea gin, tonic water
Bellini by the Bay 23
Aperol 20, mango syrup, prosecco,  herbed syrup
Sicilian Spritz 22
Whiskey, campari, 1lt lemon juice, vermouth, prosecco
Passion Fruit Royale 25
Stolobender fruit, passion fruit, seivert, prosecco
BSK Sangria 22
Red wine, flash billets, brandy, prosecco

SPRITZ

Ramsay’s G&T 25
Gin, elderflower liqueur, lavender, tonic water
Amalfi G&T 22
Yuzu gin, sweet & sour mix, tonic water, limoncello
Pink Strawberry G&T 22
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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.