### HOT & COLD STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy prawns and cauliflower, &quot;secret sauce&quot;, sesame seeds</td>
<td>21</td>
</tr>
<tr>
<td>Cured salmon, horseradish cream, bread puffs, pickled shallots</td>
<td>19</td>
</tr>
<tr>
<td>Chicken liver and foie gras parfait, Madeira jelly, toasted brioche</td>
<td>23</td>
</tr>
<tr>
<td>Seared scallops, sweetcorn ragout, nduja chimmichurri</td>
<td>25</td>
</tr>
<tr>
<td>Tamarind spiced chicken wings, spring onions, coriander</td>
<td>18</td>
</tr>
<tr>
<td>Flatbread, pork and fennel sausage, harissa hummus, crème fraîche, red chili, shallots (to share)</td>
<td>28</td>
</tr>
<tr>
<td>Corn soup, chili oil, parmesanian churro</td>
<td>17</td>
</tr>
<tr>
<td>Scotch egg, pork sausage, celeriac remoulade</td>
<td>18</td>
</tr>
<tr>
<td>Asian long crab and apple cocktail salad, pink peppercorns, Marie Rose sauce</td>
<td>28</td>
</tr>
<tr>
<td>Smoked barratina, green tomato jam, cured egg York, truffle vinaigrette, lavash</td>
<td>21</td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan</td>
<td>13/18</td>
</tr>
<tr>
<td>Heirloom Tomato salad, mozzarella, crunchy quinoa, ricotta vinaigrette</td>
<td>15/27</td>
</tr>
<tr>
<td>Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond</td>
<td>15/27</td>
</tr>
<tr>
<td>Watermelon, cucumber, feta mousse, rocket leaves, pumpkin seeds, mint dressing</td>
<td>15/26</td>
</tr>
</tbody>
</table>

For any salad add on grilled long prawns 18, grilled chicken 10, avocado 6 or smoked salmon 16

### SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips</td>
<td>10</td>
</tr>
<tr>
<td>Mashed potato</td>
<td>10</td>
</tr>
<tr>
<td>Macaroni cheese with garlic roasted crumbs</td>
<td>16</td>
</tr>
<tr>
<td>Seasonal vegetables</td>
<td>8</td>
</tr>
<tr>
<td>Honey glazed spiced carrots</td>
<td>8</td>
</tr>
</tbody>
</table>

### MAINS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Impossible Wellington, mashed potatoes, glazed carrots, seasonal greens</td>
<td>45</td>
</tr>
<tr>
<td>Roasted black cod with crushed potatoes, salted capers, articolo, red wine and lemon sauce</td>
<td>39</td>
</tr>
<tr>
<td>BSW beef burger 7oz, Market Jack cheese, chipotle aioli, fries</td>
<td>30</td>
</tr>
<tr>
<td>Mushroom risotto, truffle pesto, pine nuts</td>
<td>32</td>
</tr>
<tr>
<td>Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus</td>
<td>29</td>
</tr>
<tr>
<td>Seared Sea Bream, coconut curry sauce, mussels, curry leaves</td>
<td>39</td>
</tr>
<tr>
<td>Traditional fish and chips, crushed peas, tartar sauce</td>
<td>30</td>
</tr>
<tr>
<td>Classic shepherd’s pie with mashed potatoes</td>
<td>38</td>
</tr>
</tbody>
</table>

### SALADS

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</tr>
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<tbody>
<tr>
<td>Beef fillet Wellington, mashed potatoes, glazed carrots, seasonal greens</td>
<td>80</td>
</tr>
<tr>
<td>Roasted black cod with crushed potatoes, salted capers, articolo, red wine and lemon sauce</td>
<td>45</td>
</tr>
<tr>
<td>BSW beef burger 7oz, Market Jack cheese, chipotle aioli, fries</td>
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### GRILL

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<tbody>
<tr>
<td>Baby chicken, chimmichurri sauce, burnt lemon</td>
<td>36</td>
</tr>
<tr>
<td>Australian lamb chops 350g</td>
<td>55</td>
</tr>
<tr>
<td>Dingley Dell pork T-bone 450g</td>
<td>56</td>
</tr>
<tr>
<td>Dingley Dell pork chop 280g</td>
<td>45</td>
</tr>
<tr>
<td>USDA sirloin steak 280g 365 days grain fed</td>
<td>63</td>
</tr>
<tr>
<td>Irish Angus rib-eye steak 300g 28 days aged grass fed</td>
<td>70</td>
</tr>
<tr>
<td>Butcher's board to share for 2-3 (ask your server for the selection)</td>
<td>132</td>
</tr>
</tbody>
</table>

### RARE BREED

**Daily selection of dry aged, native and rare breed prime beef cuts, sourced from our artisan suppliers, matured in our own dry age fridge. Availability is dependent on what chef have in the cabinet.**

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<tbody>
<tr>
<td>British Hereford sirloin, grass fed, 300g</td>
<td>69</td>
</tr>
<tr>
<td>Pinnacle Australian Great Southern Ribeye, grass fed, 300g</td>
<td>76</td>
</tr>
<tr>
<td>Japanese Wagyu sirloin, grain fed, 250g</td>
<td>112</td>
</tr>
<tr>
<td>Australian Angus rib-eye on the Bone, grass fed, 800g</td>
<td>122</td>
</tr>
<tr>
<td>John Stone Irish Tomahawk, grass fed, 3lb (choice of 2 sides)</td>
<td>198</td>
</tr>
</tbody>
</table>

Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce

Add truffle butter 6
DESSERT

Banana sticky toffee pudding, caramel sauce, vanilla ice cream 18
Chocolate fondant with salted caramel ice cream 20
Cambridge burnt cream, mandarin sorbet 19
Diplomatico Reserva rum cheesecake, mango sorbet 18
Pineapple "panna cotta", passion fruit, kiwi, coconut sorbet 15
BSK dessert platter to share (pick any three) 45
Soft serve ice cream with one topping of your choice (ask for flavour of the day) 7

SWEET WINE

2018 Moscato d'asti, Sori dei Fiori, Piedmont, Italy - 125 ml 15
2014 Sauternes, Chateau Simon, Bordeaux, France - 125 ml 22

APERITIFS COCKTAILS

BSK Spritz - Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon 18
Endless Summer - Campari, strawberry & thyme syrup, grapefruit juices, rose, Prosecco, soda 18
Traditional Pimm's No1 combined with our homemade lemonade, mint, cucumber & berries 17

SHAKES

Vanilla milkshake with a touch of hazelnut and soft serve ice cream 12
Stracciatella milkshake with chocolate chips and pistachio syrup 12
Baileys milkshake with butterscotch liquor and soft serve coffee ice cream 19

WIFI: BREADSTREETKITCHEN
Password: Bsk@1234