

CHEESE

Seasonal cheeses – served with oat cakes and chutney 10.00

Ten Year Old Tawny Port, Taylor`s 7.50
Colheita Vintage Port, Barros 1978 14.00
Château d'Yquem 1er Cru Superieur, Sauternes, France 1998 37.50

DESSERT

Vanilla Sundae with chocolate sauce 7.00
Tokaji 5 Puttonyos, Royal Tokaji Company, Hungary 2007 12.50

Banoffee pie 7.50
Icewine, Helmut Lang, Burgenland, Austria 2009 12.00

Chocolate fondant & mint chip ice cream 8.50
Pedro Ximenez Triana, Bodegas Hidalgo, Jerez, Spain NV 6.50

Iced yoghurt with your choice of topping 7.00
Monbazillac Jour de Fruit, Domaine de l'Ancienne Cure, France 2009 5.75

Blueberry bakewell tart, Jersey clotted cream 8.00
Colheita Single Vintage Tawny Port, Barros Port, Douro, Portugal 1978 14.00

White chocolate, mango Pavlova 8.00
Vin de Constance, Klein Constantia, Constantia, South Africa 2010 13.50

The Harlem Hard Shake 12.00
Bacardi 8 rum, Jägermeister, salted caramel, vanilla ice cream and milk

Milk and two 12.00
Woodford Reserve Bourbon, Martel VSOP Cognac, Teapot bitters, vanilla, milk and nutmeg

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

Sweet wines are served in 100ml measures.

STARTERS

<i>Chilled vine tomatoes & red pepper gazpacho, white crab, cucumber & basil oil</i>	
8.50	
<i>Open omelette with Gruyère cheese, wild mushroom</i>	9.50
<i>Potted salt beef brisket, grain mustard, piccalilli, buckwheat crackers</i>	9.50
<i>Saltwater prawns and crab toast</i>	14.00
<i>Ham hock hash with fried duck egg</i>	9.50
<i>Salmon ceviche, ruby grapefruit, jalapeno, lime and coriander</i>	10.50
<i>Tamarind spiced chicken wings, spring onions and coriander</i>	8.00
<i>Heritage tomato tart, burrata cheese and balsamic glaze</i>	9.50
<i>Baked scallops with salsify puree, treacle bacon and celery cress</i>	12.00

SALADS

<i>Chicken Caesar salad</i>	9.50 /14.50
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SIDES

<i>Hand-cut chips</i>	3.50
<i>Carrot & red onion coleslaw</i>	3.50
<i>Mashed potato</i>	3.50
<i>Macaroni cheese with garlic roasted crumbs</i>	4.50
<i>Roast Sunday vegetables</i>	3.50

MAINS

<i>Sunday Roast with Yorkshire pudding, roasted potatoes, carrots, bone marrow and shallot gravy</i>	18.00
<i>Roasted rib of beef</i>	16.50
<i>Roasted Goosnargh chicken</i>	18.00
<i>Steamed sea bream, spring leeks, brown shrimp, sea purslane and shellfish dressing</i>	18.00
<i>BSK short rib burger, Monterey Jack, smoked tomato ketchup</i>	12.50
<i>Rigatoni, tomatoes, aubergines, mozzarella, pecorino romano</i>	11.50
<i>Spiced braised lamb shank, mash potato, baby onions wild garlic gremolata</i>	22.00
<i>Pizzetta of courgette, smoked mozzarella, sausage, red chilli</i>	12.50
<i>Pork & fennel sausages, hispi cabbage, braised castelluccio lentils, borlotti beans</i>	16.50
<i>Roasted cod, crushed potatoes, caramelised onion and capers, red wine and lemon sauce</i>	16.50
<i>Baked wild garlic spatzle with, spinach, goat curd, tomatoes, caramelised onions</i>	15.00

JOSPER CHARCOAL GRILL

<i>28 day aged beef sirloin 10oz</i>	28.00
<i>English rose veal chop</i>	26.00
<i>Casterbridge rib-eye steak 12oz</i>	33.00
<i>Mixed Grill – beef rump, gammon, lamb chop, pork sausage, veal kidney</i>	35.00

Choose either pepper, Béarnaise or marrowbone and shallot sauce

A cover charge of £2.00 per head will apply in the dining room only and a 12.5% discretionary service charge will be added to your final bill