

**BREAD STREET**

KITCHEN

**STARTERS**

Stone bass fillet carpaccio with avocado, horseradish and ginger	10.00
Salmon ceviche, ruby grapefruit, mango, jalapeno, lime and coriander	10.50
Seared yellow fin tuna, aji amarillo pepper dressing, corn kernels	11.00
Saltwater prawns on toast with brown crab mayonnaise	14.00
King crab and apple cocktail with pink peppercorn	15.00
BSK cured meats with pickles, olives, chilli	13.50
Potted salt brisket with grain mustard, piccalilli	9.50
Cider & onion soup with Lincolnshire Poacher cheese croutons	8.50
Roasted veal carpaccio with dill pickles, quail's egg and tuna dressing	12.50
Tamarind spiced chicken wings, spring onions, coriander	8.00
Flat bread, caramelised onions, taleggio cheese, cured pig's cheeks, pine nuts, basil pesto	9.50
Heritage tomato tart, burrata cheese and balsamic glaze	9.50
Baked Burford brown egg, piquillo pepper, cured ham, toasted foccacia	8.50
Pizzetta of courgette, smoked mozzarella, sausage, red chilli	12.50
Baked scallops with carrot purée, treacle bacon, celery cress	12.00 / 19.00
Rigatoni with tomatoes, aubergines, mozzarella, Pecorino Romano	7.50 / 11.25

**SALADS**

Caesar salad, pancetta, soft boiled egg, aged parmesan	7.50 / 12.50
Crispy Duck, watercress, mouli, chilli, radish, ginger, sesame seeds, orange and soy dressing	9.50 / 16.50
Israeli couscous, sweet corn, cranberries, radish, spring onions, mint	7.50 / 12.50
Grilled pear and endive, land cress, almonds, shaved Pecorino Romano and mustard dressing	8.50 / 13.50

**SIDES**

Hand-cut chips	3.50
Braised red cabbage with apples and sultanas	3.50
Mashed potato	3.50
Spiced honey carrots	3.95
Macaroni cheese with garlic roasted crumbs	4.50
Steamed cauliflower and broccoli	4.00
Buttered new season potatoes with spring onions	4.00
Rocket, parmesan and balsamic	3.95

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**MAINS**

Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce	17.00
Steamed sea bream, braised leeks, brown shrimp, sea purslane, shellfish dressing	18.00
Bread Street Kitchen short rib beef burger with Monterey Jack cheese, spicy sriracha mayo	12.50
Pork and fennel sausages, braised casteluccio lentils, savoy cabbage, borlotti beans	16.50
Roasted sea trout, autumn vegetables, samphire, pollard clams, aromatic broth	19.50
Pheasant breast, creamed brussels sprouts, lardons, chestnut and cranberry sauce	19.50
Spiced braised lamb neck, polenta and onion seed chips, gremolata	22.00
Grilled fillet of grey mullet with hispi cabbage, pine nuts, garlic, shallots, sumac and lemon dressing	19.50
Lobster and hanger steak surf & turf with Café de Paris butter	35.00
Slow-roasted Dingley Dell pork belly & spiced apple sauce	16.00
Baked spatzle with spinach, goat's curd, tomatoes, aubergines, caramelised onions, toasted brioche crumbs	15.00
Whole roasted plaice with lemon, anchovies, capers and herb butter	19.00

**JOSPER CHARCOAL GRILL**

Dingley Dell pork chop 10oz	18.00
Poussin, chimichurri, burnt lemon	16.00
Herdwick lambs cutlets	25.00
English rose veal chop	26.00
Casterbridge rib-eye steak 12oz	33.00
Mixed Grill – beef rump, gammon, lamb chop, pork sausage, veal kidney	35.00

*Choose either pepper, Béarnaise or marrowbone & 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