

## STARTERS

Bread roll and focaccia basket	3.50
Jerusalem artichoke soup, curry spiced mussels, coriander	8.50
Potted salt beef brisket with grain mustard, piccalilli, buckwheat crackers	10.50
Tamarind spiced chicken wings, spring onions, coriander	9.00
Spicy tuna tartare, chilli garlic, sesame oil, spring onions, wonton crisps	13.00
Josper grilled piquello peppers flatbread, smoked chorizo, aioli, capers, Mottolino cheese	8.50
Pumpkin ravioli, red chilli, black olives, capers, puttanesca sauce	8.50 / 13.00
Baked scallops, blood orange, crispy sea vegetables	13.50 / 22.50

## SALADS

Caesar salad, pancetta, anchovies, St. Ewe egg, aged Parmesan	8.50 / 12.00
Marinated beetroot, winter leaf, burrata, blood orange, hazelnuts	7.50 / 12.00
Superfood salad, squash, broccoli, bulgur wheat, broccoli cress, yoghurt dressing	8.00 / 12.50

Add Chicken £6.50

Add Halloumi £4.50

Add Avocado £4.00

## SIDES

Hand-cut chips	5.00
Kohlrabi and red onion coleslaw	4.00
Seasonal greens	5.00
Spiced honey carrots	5.00
Truffled brie mashed potato	5.00
Baked chips, blue cheese, Bloody Mary spice, chili and gravy	6.00

If you have a food allergy, intolerance or sensitivity, please speak to your server

About ingredients in our dishes before you order your meal



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## MAINS

Beef Wellington, truffle mash, sauce Bordelaise	33.00
Roasted Skrei cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce	22.50
Short rib beef burger, treacle cured bacon, smoked Applewood, mushroom ketchup, chips	18.50
Pork and fennel sausages, borlotti bean casserole, 'nduja, salsa verde	18.00
Baked spinach, ricotta, cannelloni, artichokes, courgette, olives	16.50
Steamed sea bream, grilled broccoli, pink shrimps, saffron velouté, crispy seaweed	21.50
Slow-roasted Cumbrian Saddleback pork belly, spiced Braeburn apple purée	18.50

## JOSPER GRILL

Poussin, BBQ glaze, roasted sweetcorn chimichurri	17.50
Herdwick lamb cutlets, mint tapenade	27.00
28 day aged rib-eye steak 10oz	36.00
Surf and turf of aged sirloin steak, half lobster, Café de Paris butter, chips	40.00

Sauces: béarnaise, peppercorn, marrowbone and shallot sauce 1.50

## NATIVE &amp; RARE BREED

Daily selection of dry aged, native and rare breed prime beef cuts sourced from our artisan suppliers; matured in our own Himalayan Salt dry ager for a minimum of 35 days. Availability is dependent on what chef has in the cabinet and they are generally large (minimum of 600g) and can be great for sharing!

Please ask your server for today's selection and prices.

Tomahawk	8.50 per 100g
Bone in prime rib	10.50 per 100g
T-bone	11.00 per 100g
Porterhouse	11.50 per 100g

Choice of one sauce: Béarnaise, peppercorn or marrowbone and shallot sauce.

Enjoy delicious new recipes from our Bread Street Kitchen cookbook. Ask your server for more details.

A 12.5% discretionary service charge will be added to your final bill. All prices are inclusive of VAT.