

Book a Table

BRUNCH (Available until 3pm)

Avocado, orange, chili, flaked almonds, tomatoes, poached eggs	10.50
Spicy scrambled eggs, chorizo, tomato, caramelised onion, Monterey Jack cheese	10.50
The English breakfast - two eggs of your choice, bacon, sausage, mushroom, tomato	14.00
Eggs Benedict - toasted muffin, ham, poached eggs, hollandaise sauce	10.50
Eggs Royale - toasted muffin, smoked salmon, poached eggs, hollandaise sauce	12.00
Eggs Florentine - toasted muffin, buttered spinach, poached eggs, hollandaise sauce	9.50
Steak and eggs, roasted mushrooms, haystack chips	19.00
Ricotta pancakes, honeycomb butter, banana	11.50
The Full Vegetarian -two eggs of your choice, haloumi, spinach and quinoa, mushrooms, carrots	10.50

STARTERS

Bread basket	3.50
Cauliflower soup, roasted cep, Montgomery Bayonne ham 'toastie'	8.50
Tamarind spiced chicken wings, spring onions, coriander	9.00
Spicy tuna tartare, chilli garlic, sesame oil, spring onions, wonton crisps	13.00
Potted salt beef brisket with grain mustard, piccalilli, buckwheat crackers	9.50
Josper grilled Piquillo peppers flatbread, smoked chorizo, aioli, capers, Mottolino cheese	8.50
Baked scallops, Jerusalem artichoke purée, garlic butter, pangrattato	13.50 / 22.50
BSK Caesar salad, pancetta, anchovies, St. Ewe egg, aged Parmesan	7.50 / 12.00
Add Chicken 6.00 add Avocado £4.00 Add Halloumi 4.00	

*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. All prices are inclusive of VAT.*

MAINS

Sunday Roast with Yorkshire pudding, roasted potatoes, carrots, seasonal vegetables	
Roasted rib of beef	21.50
Roasted corn-fed chicken	19.00
Slow-roasted Cumbrian Saddleback pork belly, spiced Braeburn apple purée	19.50
Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce	22.50
BSK short rib beef burger, Monterey Jack cheese, sriracha mayo, chips	18.50
Pork and fennel sausages, borlotti bean casserole, 'nduja, salsa verde	18.00
Baked spinach, Sardinian sheep ricotta, artichoke cannelloni, courgette, olives	16.50
Steamed sea bream grilled broccoli, brown shrimps, saffron velouté, crispy seaweed	21.50

JOSPER CHARCOAL GRILL

Dingley Dell pork chop 12oz., pineapple	22.00
Herdwick lamb cutlets, mint tapenade	27.00
28-day aged rib-eye steak 10oz.	36.00

Choice of one sauce: Béarnaise, peppercorn or marrowbone and shallot sauce 1.50

SIDES

Hand-cut chips	5.00
Kohlrabi and red onion coleslaw	4.00
Truffled brie mashed potato	5.00
Buttered seasonal greens	5.00
Macaroni cheese with garlic roasted crumbs	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.*