







SNACKS & BREADTO SHARE



Salt and pepper squid 10.50
Padron peppers 7.00
Breadbasket with butter 4.50

STARTERS & SALADS



Roasted pepper and tomato soup, crème fraiche, chive 9.00

Burrata, heritage beetroot, pine nuts, dill 12.00

Tamarind spiced chicken wings, spring onions, coriander I I.00

Tuna tartare, avocado, crème fraiche 17.50

Potted salt beef brisket with grain mustard, piccalilli, seeded crackers 12.50

Superfood salad, kale, cucumber, quinoa, grilled com, avocado purée, orange dressing, seeds, grains 9.50/13.00



Add to your salad Avocado 5.00 Halloumi 5.00 Smoked salmon 7.00 Chicken 7.00

CHRISTMAS DAY ROAST

35 days dry-aged sirloin of Rare Breed beef 37.00 served with Yorkshire pudding, roasted potatoes, carrots, seasonal vegetables



Roasted Norfolk Bronze Turkey 35.00 served with cranberry sauce, stuffing, chipolatas, roast potatoes, seasonal vegetables







MAINS



Beef Wellington for two, creamy mashed potato, Chantenay carrots, red wine jus 49.50pp (please allow 45 minutes)

Roast Cod, capers, artichoke, parsley, croutons, brown butter 28.00

Baked spinach and ricotta cannelloni, tomato momay sauce, basil 22.00



Fish and chips, mushy peas, tartare sauce 21.50

Charred cauliflower, coronation dressing, golden raisins, toasted almonds 17.50

Bread Street Kitchen Burger, dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffmann's Fries 21.00



Add to your burger Avocado 5.00 Fried egg 3.00 Streaky bacon 3.75

SIDES

Koffmann's fries 6.00

Creamy mashed potato 6.00

Macaroni cheese, roasted garlic crumbs 6.75

Mixed leaves, cherry tomatoes 5.50



Roast spiced carrots 5.75



DESSERTS

Chocolate fondant, salted caramel ice cream 10.00
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet 8.00
Monkey Shoulder cranachan cheesecake, raspberry sorbet 10.00
Selection of British cheese, crackers, grapes, chutney 12.50

Sticky toffee pudding, vanilla ice cream 9.00

Selection of ice creams and sorbets 7.00



