

The **BRESLIN** BAR & DINING ROOM

LUNCH

RESTAURANT WEEK \$29

LAMB BACON & CHICORY SALAD
CHARRED PITA, SESAME SEED,
& MINT VINAIGRETTE

PORK & BEAN SOUP
HAM HOCK, ESCAROLE,
CHILE & ROSEMARY BREAD CRUMBS

CHICKEN LIVER TOAST
RED PEPPER JELLY, FENNEL SEED
& PICKLED GREENS

CURRY OF GUINEA HEN
CAULIFLOWER, STEWED GREENS,
CRISPY ONIONS & BASMATI RICE

VENISON TOURTIERE
PICKLED RED CABBAGE,
ROASTED TURNIPS & BEETS

GLAZED SKATE
STEAMED CLAMS, CRUSHED POTATOES,
SORREL & SEAWEED BUTTER

CRANBERRY & ORANGE BREAD
PUDDING
ORANGE ANGLAISE

CHOCOLATE & HAZELNUT TART
CHOCOLATE SAUCE, HAZELNUT WAFER
& COCOA NIB TUILE

SNACKS

CRISPS

5

CARAMEL POPCORN

5

SPICED ALMONDS

5

BOILED PEANUTS

FRIED IN PORK FAT

7

CHICKEN LIVER PARFAIT

14

SCOTCH EGG

14

SMALL

HERBED CAESAR SALAD

17

ANCHOVY CROUTONS

SEAFOOD SAUSAGE

21

BEURRE BLANC & CHIVES

RABBIT & PRUNE TERRINE

15

TARRAGON, CORNICHON & GRILLED FILONE

BLOOD SAUSAGE

19

FRIED DUCK EGG & CREAMY TARRAGON DRESSING

LARGE

BEER BATTERED LONG ISLAND FLUKE

28

THRICE COOKED CHIPS & TARTAR SAUCE

MARKET VEGETABLE FRITTATA

17

CHILI & MITICREMA

CHARGRILLED SKIRT STEAK

27

FRIED EGGS & TOMATILLO SALSA

SANDWICHES

OVENBAKED 3 CHEESE SANDWICH

17

ADD HOUSE SMOKED HAM \$2

BLT

19

LAMB BACON, GUAJILLO, PICKLED GREEN

TOMATO & RED ONION

CHARGRILLED LAMB BURGER

29

FETA, CUMIN MAYO & THRICE COOKED CHIPS

ROAST BEEF SANDWICH

19

HORSERADISH CREAM, ARUGULA & AU JUS

BEVERAGES

GRAPEFRUIT JUICE

FRESH SQUEEZED

8

ORANGE JUICE

FRESH SQUEEZED

8

GREEN JUICE

KALE, KIWI, APPLE, CUCUMBER & GINGER

10

TURMERIC TONIC

FRESH TURMERIC & CARDAMOM

10

"COFFEE OF GRACE"

MEDIUM DARK ROAST

REGULAR & DECAF

4

MACCHIATO

5

ESPRESSO

4

CAPPUCCINO

5

LATTE

5

MOCHA

6

MATCHA

HOT OR ICED

7

HOT CHOCOLATE

7

HOT TEA

SERENDIPITEA & PG TIPS

6