

The **BRESLIN** BAR & DINING ROOM

LUNCH

SNACKS

CRISPS
5

SPICED ALMONDS
5

CHICKEN LIVER PARFAIT
14

SCOTCH EGG
14

THRICE COOKED CHIPS
CUMIN MAYO
9

SMALL

MARKET SALAD 15
FETA, PUMPKIN SEEDS & HERB VINAIGRETTE

HERBED CAESAR SALAD 17
ANCHOVY CROUTONS

SEAFOOD SAUSAGE 21
BEURRE BLANC & CHIVES

COUNTRY PORK TERRINE 13
PISTACHIO, CORNICHON & GRILLED FILONE

ROASTED PUMPKIN SOUP 14
FARRO, PANCETTA, PARMESAN & MARJORAM OIL

LARGE

BEER BATTERED LONG ISLAND FLUKE 28
THRICE COOKED CHIPS & TARTAR SAUCE

MARKET VEGETABLE FRITTATA 17
CHILI & SHEEP MILK RICOTTA

CHARGRILLED SKIRT STEAK 27
FRIED EGGS, CHICORIES, BEEF FAT CROUTONS,
ANCHOVY & CAPER DRESSING

SANDWICHES

OVENBAKED 3 CHEESE SANDWICH 17
ADD HOUSE SMOKED HAM \$2

ROAST BEEF SANDWICH 19
HORSERADISH CREAM, ARUGULA & AU JUS

BEEF FAT FRIED EGGPLANT PARMESAN 17
PROVOLONE, TOMATO & PEPPER RAGU

CHARGRILLED LAMB BURGER 29
FETA, CUMIN MAYO & THRICE COOKED CHIPS

BEVERAGES

FRESH SQUEEZED JUICE
ORANGE OR GRAPEFRUIT
8

GREEN JUICE
KALE, KIWI, APPLE, CUCUMBER & GINGER
10

TURMERIC TONIC
FRESH TURMERIC & CARDAMOM
10

LITTLE JUMBO GINGER BREW
FRESH THAI BASIL, GINGER,
ORGANIC SPICES, SODA
10

TIKI GARDEN
SEEDLIP GARDEN,
PINEAPPLE & LEMON JUICE
10

GINGER SPICE
SEEDLIP SPICE, GINGER, CUCUMBER, LIME,
RHUBARB BITTERS & THISTLE TONIC
10