

# The **BRESLIN** **BAR & DINING ROOM**

## DINNER

### SNACKS

- SPICED ALMONDS  
5
- SALT & BLACK PEPPER  
CRISPS  
5
- CARAMEL POPCORN  
PEANUTS & PECANS  
6
- LAMB FAT OLIVES  
8
- CRISPY PIG'S EAR  
NUOC CHAM  
9
- CHICKEN LIVER PARFAIT  
14
- SCOTCH EGG  
14
- BLOOD SAUSAGE  
TARRAGON  
9
- BEEF & STILTON PIE  
11

### TERRINE BOARD

34

SERVED WITH PICKLES,  
PICCALILLI AND MUSTARD

- PHEASANT & CHESTNUT
- PORK & FOIE GRAS
- RABBIT & PRUNE
- HEAD CHEESE
- LIVERWURST

### SMALL

- ISLAND CREEK OYSTERS 6 for 21  
DILL PICKLE JUICE
- ROASTED PUMPKIN SOUP 14  
FARRO, PANCETTA, PARMESAN & MARJORAM OIL
- HERBED CAESAR SALAD 17  
ANCHOVY CROUTONS
- STEAMED MUSSELS 18  
CHORIZO, CRANBERRY BEANS, SAFFRON & CORIANDER AIOLI
- WINTER CITRUS SALAD 18  
ORANGES, SMOKED FETA & MINT
- EGG SALAD TOAST 14  
SESAME BREAD, SOY CARAMEL & FURIKAKE
- SEAFOOD SAUSAGE 21  
BEURRE BLANC & CHIVE

### LARGE

- CHARGRILLED LAMB BURGER 29  
FETA, CUMIN MAYO & THRICE COOKED CHIPS
- PAN ROASTED SKATE 37  
SHRIMP, LOBSTER CREAM SAUCE & SAUTEED BROCCOLI RABE
- GRILLED LAMB CHOPS 40  
SUNCHOKE PUREE, ROASTED ROMANESCO W/ MINT  
& CORIANDER, CHILI OIL
- WILD STRIPED BASS 38  
CURRIED VEGETABLES, BASMATI RICE & CILANTRO
- BROWN BUTTERED POUSSIN 35  
ROSEMARY & PORK FAT POTATOES,  
CIPPOLINI ONIONS, PERUVIAN GREEN SAUCE
- PORK SHORT LOIN 36  
BRAISED CABBAGE & BACON, GRILLED ENDIVE  
& ANCHOVY CHILI BUTTER
- 42 DAY DRY AGED RIBEYE FOR 2 MP  
BÉARNAISE & THRICE COOKED CHIPS

### SIDES

- RUTABAGA MASH 10  
DILL & BUTTER
- GARAM MASALA ROASTED SQUASH 10  
PISTACHIO YOGURT & THYME
- CRISPY FRIED BRUSSELS SPROUTS 11  
BACON, CARAMELIZED ONIONS & HOT HONEY
- CURRIED MUSHROOMS 12  
COCONUT MILK, CURRY LEAVES, CHILIES & LIME