

The **BRESLIN** BAR & DINING ROOM

DINNER

SMALL

SNACKS

SPICED ALMONDS
5

LAMB FAT OLIVES
8

PORK & CHEDDAR SAUSAGE
HONEY MUSTARD
9

CRISPY PIG'S EAR
NUOC CHAM
9

CHICKEN LIVER PARFAIT
14

SCOTCH EGG
14

BLOOD SAUSAGE
TARRAGON & QUAIL EGG
9

BEEF & STILTON PIE
11

ISLAND CREEK OYSTERS 6 for 21
DILL PICKLE JUICE

HERBED CAESAR SALAD 17
ANCHOVY CROUTONS

ITALIAN WEDDING SOUP 15
PORK SAUSAGE, RICOTTA DUMPLINGS, SWISS CHARD
& PARMESAN

STEAMED MUSSELS 18
CHORIZO, GREEN CHICKPEAS, SAFFRON
& CORIANDER AIOLI

STRAWBERRY & ARUGULA SALAD 16
STRAWBERRY VINAIGRETTE, TOASTED WALNUTS
& GOAT CHEESE

BURRATA 18
MARINATED ARTICHOKE, FENNEL, SPRING GREENS,
GARLIC TOAST

EGG SALAD 14
SESAME TOAST, SOY CARAMEL & FURIKAKE

SEAFOOD SAUSAGE 21
BEURRE BLANC & CHIVE

LARGE

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

PAN ROASTED ARCTIC CHAR 35
RAMP CREAM, COUNTRY NECK CLAMS & GRILLED ASPARAGUS

CRISPY FRIED SQUID 28
BRAISED SPRING VEGETABLES, BASIL, RAMP BUTTER

GRILLED LAMB CHOPS 40
PAN ROASTED SPRING VEGETABLES, LAMB JUS, ROSEMARY

HERITAGE PORK CHOP MP
PORK FAT ROASTED CARROTS, GRILLED RAMPS
& CARROT TOP PESTO

42 DAY DRY AGED RIBEYE FOR 2 MP
RAMP BEARNAISE & THRICE COOKED CHIPS

SIDES

SAUTÉED RADISHES & TURNIPS 10
RADISH SPROUTS & BASIL PESTO

PAN ROASTED ASPARAGUS 12
PANCETTA, CURED EGG YOLK, TARRAGON

CURRIED MUSHROOMS 12
COCONUT MILK, CURRY LEAVES, CHILIES & LIME

ROASTED BABY BEETS 10
GARLIC & AGED BALSAMIC

TERRINE BOARD 34

SERVED WITH PICKLES,
PICCALILLI AND MUSTARD

PHEASANT & CHESTNUT

PORK & FOIE GRAS

RABBIT & PRUNE

HEAD CHEESE

LIVERWURST