

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

DINNER

SNACKS

SPICED ALMONDS
5

SALT & BLACK PEPPER
CRISPS
5

CARAMEL POPCORN
PEANUTS & PECANS
6

LAMB FAT OLIVES
8

BEEF & STILTON PIE
11

CHICKEN LIVER PARFAIT
14

SCOTCH EGG
14

BLOOD SAUSAGE
TARRAGON
8

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

BURRATA 21
ROASTED SUNCHOKES, PROSCIUTTO & HERB OIL

WINTER CITRUS SALAD 18
ORANGES, SMOKED FETA & MINT

STEAMED CLAMS 23
CHORIZO, CRANBERRY BEANS, SAFFRON & CORIANDER AIOLI

EGG SALAD TOAST 14
SESAME BREAD, SOY CARAMEL & FURIKAKE

MERGUEZ 17
SMOKED CHICKPEA SMASH, POMEGRANATES,
CHARRED JALAPENO & ONION RELISH

SEAFOOD SAUSAGE 21
BEURRE BLANC & CHIVE

VENISON PATE EN CROUTE 14
PICKLED MUSTARD SEEDS, ARUGULA & SOUR CHERRIES

LARGE

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

CRISPY BLACK BASS 38
CURRIED VEGETABLES, BASMATI RICE & CILANTRO

GRILLED LAMB CHOPS 40
KALE, WALNUT GREMOLATA & POLENTA

PAN SEARED SKATE 34
PORCINI, BALSAMIC & RAINBOW SWISS CHARD

BROWN BUTTERED POUSSIN 35
ROSEMARY & PORK FAT POTATOES,
CIPPOLINI ONIONS, PERUVIAN GREEN SAUCE

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