

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

DINNER

SNACKS

SPICED ALMONDS 5
LAMB FAT OLIVES 8
CHURROS & CHOCOLATE 9
PORK & CHEDDAR SAUSAGE 9
CHICKEN LIVER PARFAIT 14
SCOTCH EGG 14
BLOOD SAUSAGE TARRAGON 9
HAM CROQUETTES SWEET PEPPER RELISH 9
CRISPY PIG'S EAR NUOC CHAM 9
BEEF & STILTON PIE 11

TERRINE BOARD 34

SERVED WITH PICKLES,
PICCALILLI AND MUSTARD

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

PAELLA FOR 2 45

RABBIT & LAMB BELLY
OR
SEAFOOD

SMALL

ISLAND CREEK OYSTERS DILL PICKLE JUICE	6 for 21
HERBED CAESAR SALAD ANCHOVY CROUTONS	17
STEAMED MUSSELS CHORIZO, CRANBERRY BEANS, SAFFRON & CORIANDER AIOLI	18
CITRUS SALAD ORANGES, SMOKED FETA & MINT	18
HUNGARIAN MUSHROOM SOUP MUSHROOMS, PAPRIKA, CREAM & DILL	15
EGG SALAD TOAST SESAME TOAST, SOY CARAMEL & FURIKAKE	14
SEAFOOD SAUSAGE BEURRE BLANC & CHIVE	21

LARGE

CHARGRILLED LAMB BURGER FETA, CUMIN MAYO & THRICE COOKED CHIPS	29
PAN ROASTED SKATE SHRIMP, LOBSTER CREAM SAUCE & SAUTEED BROCCOLI RABE	37
CRISPY FRIED SQUID BRAISED SPRING VEGETABLES, BASIL, ANCHOVY CHILI BUTTER I	28
GRILLED LAMB CHOPS SUNCHOKE PUREE, ROASTED ROMANESCO W/ MINT & CORIANDER, CHILI OIL	40
42 DAY DRY AGED RIBEYE FOR 2 BÉARNAISE & THRICE COOKED CHIPS	MP

SIDES

RUTABAGA MASH DILL & BUTTER	10
BROCCOLI RABE ANCHOVY, GARLIC, CHILIES	10
CRISPY FRIED BRUSSELS SPROUTS BACON, CARAMELIZED ONIONS & HOT HONEY	11
CURRIED MUSHROOMS COCONUT MILK, CURRY LEAVES, CHILIES & LIME	12