

The **BRESLIN** BAR & DINING ROOM

DINNER

SNACKS

SPICED ALMONDS
5

LAMB FAT OLIVES
8

SCRUMPETS
MINT VINEGAR
8

CHICKEN LIVER PARFAIT
8

PORK & CHEDDAR SAUSAGE
HONEY MUSTARD
9

CRISPY FRIED PIG EAR
NUOC CHAM
9

SCOTCH EGG
9

BLOOD SAUSAGE
TARRAGON & QUAIL EGG
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

HERBED CAESAR SALAD 17
ANCHOVY CROUTONS

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

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

BURRATA 18
MARINATED ARTICHOKES, SPRING GREENS,
RAMP & GARLIC TOAST

SEAFOOD SAUSAGE 21
BEURRE BLANC & CHIVE

COPPA DI TESTA 11
CELERY HEART VINAIGRETTE, PINK CELERY, CELERY SEED

LARGE

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

PAN ROASTED ARCTIC CHAR 37
VERMOUTH CREAM, COUNT NECK CLAMS & GRILLED ASPARAGUS

TEMPURA FRIED SOFT SHELL CRAB 35
BROCCOLI RABE, SPRING VEGETABLES, BASIL, RAMP BUTTER,
HOLLAND CHILIES

GRILLED LAMB CHOPS 40
PEA SMASH, SNOW PEAS, PEA SHOOTS

HERITAGE PORK CHOP 30/34/38
GRILLED PEACHES, STONEFRUIT JAM,
ROASTED GARLIC SCAPES & BASIL

42 DAY DRY AGED RIBEYE FOR 2 4.5/oz
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

SLOW COOKED SQUASH 12
MINT, BASIL & LEMON ZEST