

# The **BRESLIN** BAR & DINING ROOM

## DINNER

### SNACKS

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

### SMALL

ISLAND CREEK OYSTERS DILL PICKLE JUICE	6 for 21
ROASTED PUMPKIN SOUP FARRO, PANCETTA, PARMESAN & MARJORAM OIL	14
CHILI TOAST GARLIC KALE, MITIGREMA & SMOKED PEPPERS	15
HERBED CAESAR SALAD ANCHOVY CROUTONS	17
PORK & CABBAGE STEW WALNUTS, SAGE & PICKLED MUSTARD SEEDS	16
PEAR & ENDIVE SALAD APPLES, SMOKED BLUE CHEESE, CIDER VINAIGRETTE & HAZELNUTS	18
MERGUEZ POMEGRANATE, SMOKED CHICKPEA SMASH, CHARRED JALAPENO & ONION RELISH	17
SEAFOOD SAUSAGE BEURRE BLANC & CHIVE	21

### LARGE

CHARGRILLED LAMB BURGER FETA, CUMIN MAYO & THRICE COOKED CHIPS	29
PAN SEARED SKATE PORCINI, BALSAMIC & SWISS CHARD	34
VINEGARED POUSSIN HERBS, POMEGRANATES & HEN JUS	35
BRAISED LAMB SHANK SPIGARELLO, WALNUT, GREMOLATA BOQUERONES & POLENTA	35
HERITAGE PORK CUTLET ROASTED PEARS, TURNIPS, APPLE SAUCE & PORK JUS	37
42 DAY DRY AGED RIBEYE FOR 2 BÉARNAISE & THRICE COOKED CHIPS	MP

### SIDES

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

### TERRINE BOARD

34

SERVED WITH PICKLES, PICCALILLI AND MUSTARD
PHEASANT & CHESTNUT
PORK & FOIE GRAS
RABBIT & PRUNE
HEAD CHEESE
LIVERWURST