

THE Bracebridge

STARTERS

Artisan Breads with Salted Butter	3.50	Five Spice Tofu with Aubergine and Cardamom Passata (V)	6.75
Mixed Olives	3.50	Pan seared spiced tofu with roasted aubergine steaped in shaoxing rice wine, mirin and soy. Garnished with a cardamom flavoured passata	
The Bracebridge Prawn Cocktail	12.75		
Our signature prawn cocktail. A selection of prawns, served with a classic marie-rose dressing.		Pan Seared Scallops with Roast Tomatoes, Thyme and Garlic	11.50
Butternut Squash Soup with Hazelnut and Spinach Pesto (V)	5.75	Pan roasted scallops with lemon thyme and garlic in a nut brown butter	
Local butternut squash, slow roasted and creamed, garnished with a hazelnut, spinach pesto sauce and sage crisps		Chicken Satay Skewers with Cucumber and Mint	7.75
Spicy Crab Papaya Salad	10.50	Tumeric marinated chicken skewers with a peanut and coconut sauce. Cucumber, mint, palm sugar and chilli salad	
Julienne of green papaya, chilli, palm sugar, roasted peanuts, lime and crab		Smoked Salmon, Potato Rosti and Sour Cream	8.75
Caesar Salad (vegetarian option available on request)	6.75	Scottish smoked salmon served on a potato rosti and sour cream dressing	
The classic salad, invented in 1924 in Mexico, consists of little gem lettuce, parmesan, marinated anchovies, croutons and pancetta bacon		Spaghetti with Arugula, Pesto, Roasted Tomatoes and Parmesan Shavings (V)	6.75
		Homemade spaghetti tossed with wilted rocket, roasted tomatoes, pesto and balsamic dressing finished with parmesan	

Some dishes may not be suitable for dietary requirements, please do advise our team of any allergies.

THE Bracebridge

MAIN COURSES

Potato Gnocchi with a Fricassee of Lobster and Chicken Oysters Potato dumplings with sauteed chicken oysters and lobster. Chicken emulsion with snipped basil and tomato concasse	27.50	Spaghetti with Arugula, Pesto, Roasted Tomatoes and Parmesan Shavings Homemade spaghetti tossed with wilted rocket, roasted tomatoes, pesto and balsamic dressing finished with parmesan	12.00
Pan Roasted Calves Livers, Cabernet Sauvignon Vinegar and Shallot Jus. Seared calves liver, potato puree and a shallot jus spiked with cabernet sauvignon vinegar garnished with bacon	16.50	Vegetable Thai Green Curry (V) A Thai vegetable green curry with cauliflower, aubergine, green beans and Thai green basil served with steamed jasmine rice	12.00
Brill Chasseur with Spinach A steamed tranche fillet of brill with roasted wild mushrooms, blanched tarragon, tomato with a veal and fish stock reduction	24.50	Chicken Caesar Salad This classic salad, invented in 1924 in Mexico, consists of little gem lettuce, parmesan, marinated anchovies, breaded corn fed chicken fillet and pancetta bacon	12.75
Corn Fed Chicken Kiev with Cauliflower Polenta Chicken fillet stuffed with garlic and herb butter, coated in breadcrumbs served with a polenta cauliflower cheese	15.75	Vegetarian option available	10.75
Lamb Tagine with Tomato and Flat Parsley salad Morrocan spiced lamb casserole with apricots and almonds, accompanied with couscous, tomato and flat parsley salad	19.75		

Some dishes may not be suitable for dietary requirements, please do advise our team of any allergies.

THE Bracebridge

THE GRILL

Medallions of Beef Fillet 28.75
Prime fillet regarded as the most tender cut

12oz Rib Eye Steak on the Bone 26.50
This cut is recommended to be cooked medium to render the fat content which gives better flavour

8oz Sirloin Steak 22.75
28 day hung Aberdeen Angus beef

Bracebridge Beef Burger 12.00
Two patties, tomato, lettuce and relish within a toasted brioche bun served with pommes frites

Bracebridge Cheeseburger 12.75
Two patties, cheddar cheese, tomato ketchup, lettuce and gherkin within a toasted brioche bun served with pommes frites

Tuna Salad Niçoise 18.50
Grilled tuna steak with a green bean, tomato, olives and quails egg salad

Whole Lobster with Garlic Herb Butter and Pommes Frites 35.00

Half Lobster with Garlic Herb Butter and Pommes Frites 17.50

SIDE ORDERS

Mixed Salad 3.50

Tomato and Parsley Salad 3.50

Rocket and Parmesan 3.75

Pomme Paillasson (Potato Hash Chips cooked in Duck Fat) 5.50

Pomme Puree 3.50

Creamed Spinach 4.00

Green Beans 3.00

Pommes Frites 3.50

Hand Cut Chips 3.50

Bearnaise, Peppercorn, Garlic Herb Butter 2.50

Some dishes may not be suitable for dietary requirements, please do advise our team of any allergies.

THE Bracebridge

DESSERTS

Banana Fritter, Maple Syrup and Coconut Ice-cream	5.75
Vanilla Souffle with Raspberry Ripple Ice-cream	9.00
A Set Sauternes Wine Custard with Prunes and Armagnac	6.75
Lemon Meringue with Raspberry Coulis	5.75
Chocolate Pear Tart with Calvados Cream	5.75
Sorbet and Ice-cream selection	5.50
Cheese Board Selection and Biscuits served with a Fig Chutney	12.00

Some dishes may not be suitable for dietary requirements, please do advise our team of any allergies.