
STARTERS

Crispy Duck Salad with Watermelon Shredded roasted duck dressed in a hoisin sauce served on a watermelon salad with a julienne of vegetables	8.50	Gazpacho Andoulose Chilled soup of tomatoes, cucumber and mixed peppers (vg)	6.00
Quinoa Super Food Salad with Feta, Peas & Tender Stem Broccoli Dressed with lemon extra virgin olive oil (Vegan option available)	7.00	Crab salad Freshly picked crab meat dressed with lime, avocado and coriander	13.50
Seared Scallops Tarka Dhal Pan seared Scallops served on curried spiced Lentils finished with Coriander	12.50	Melon & Parma Ham Charantais melon and parma ham with a chilli dressing	7.00
Waldorf Salad with Seared Mackerel Pan seared mackerel fillet served with a classic salad of celeriac, apples, sultanas and walnuts with a dill crème fraiche dressing	8.00	The Bracebridge Prawn Cocktail Our signature prawn cocktail. A selection of prawns, served with a classic Marie-rose dressing	12.75

A discretionary service charge of 10% will be added to the bill

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

MAIN COURSES

Grilled Swordfish with Roasted Red Pepper and Babycorn Relish Char-grilled swordfish steak served with a relish of red peppers, babycorn, coriander and red chilli	18.50	Sea Bass with Mussels Thai style Pan roasted Sea Bass fillets served on a broth flavoured with lemongrass, galangal, coconut milk, kaffir lime leaf, Thai basil and mussels	17.50
Sesame Tofu Teriyaki (vg) Deep fried sesame coated tofu served on stir-fry vegetables and teriyaki sauce	12.50	Tabbouleh and Garlic Lemon Chicken Grilled garlic lemon chicken, couscous and herb salad	12.50
Chicken Tagine Moroccan spiced chicken casserole with apricots and almonds, accompanied with couscous	15.00	Souvlaki Lamb Tzatziki Skewered, marinated lamb rump served with tzatziki	18.00
Duck with Plum Sauce and Egg Noodles Roast Gressingham duck breast served with egg noodles, stir-fry vegetables and plum sauce	17.00	Lobster Curry A creamy, coconut curry served on a bed of indian spiced rice	26.00
		Traditional Fish and Chips Battered haddock served with home made tartare sauce and mushy peas	18.00

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THE GRILL

Chateaubriand for Two 16oz 70.00

Served with a choice of sauce and pommes frites

16oz Rib eye Steak on the Bone 26.50

This cut is recommended to be cooked medium to render the fat content which gives a better flavour

8oz Fillet Steak 26.50

This prime cut is tender, juicy and cooked to your liking

Whole Lobster with Garlic Herb Butter and Pommes Frites 40.00

Half Lobster with Garlic Herb Butter and Pommes Frites 22.50

SIDE ORDERS

Tomato and Parsley Salad 3.50

Rocket and Parmesan 3.50

Pomme Puree 3.50

Hand Cut Chips 3.50

Green Beans 3.00

Tomato and Mushroom Steak Garnish 2.50

Bearnaise, Peppercorn, Garlic Herb Butter 2.50

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DESSERTS

Lemon Meringue with Raspberry Coulis	7.00
Passion fruit Pavlova Pudding with passion-fruit	7.00
Strawberry Sablee Two shortbread biscuits with fresh english strawberries, chantilly cream and strawberry coulis	7.00
Peach Melba Poached peaches, ice-cream and raspberry sauce	7.00
Chocolate Torte with Orange Sweet pastry chocolate torte served with orange syrup	7.00
Ice-cream & Sorbet	5.50
Cheese & Biscuits	12.00

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