

Monday & Tuesday - Closed
 Wednesday - Saturday - 12:00 - 20:00 (Last seating)
 Sunday - 12:00 - 17:00 (Last seating)

THE Bracebridge

NIBBLES

Autumn Menu

Focaccia Bread 3.50 G, SD

Mixed Olives S, D 3.50

STARTERS

The Bracebridge Prawn Cocktail CR, SD, G, E, M Our signature classic prawn cocktail (Gluten free, vegan option available)	10.95 / 14.95
Mushroom Cappuccino V, G, D Mushroom velouté, truffle infused cream, wild mushrooms on toast	8.95
Scallops ML, D, SD, G Pan seared scallops, lemon, thyme, garlic, parsley, sundried tomato	11.95
BBQ Baby Back Pork Ribs SD, D, E, C Texan smoked ribs, celeriac & apple slaw	8.95
Falafel V, G, SD, D Chickpea herb patties, mint yoghurt, tomato, coriander chutney (Gluten free, vegan option available)	7.95 / 14.95

Superfood Salad V, S, SD, D Quinoa, feta, honey, chilli, sesame seeds, tenderstem broccoli, peas (Gluten free, vegan option available)	8.95/ 13.95
With Chicken	9.95 / 14.95
Mackerel F, SD, G Toasted focaccia, grilled mackerel, tomato, pesto dressing	8.95
Thai Chicken Salad CR, F, N, PN Green papaya, carrot, cucumber, chinese leaf, roasted peanuts, chilli, garlic, lime, mint, thai basil, coriander	8.95/ 14.95

MAIN COURSES

Tournedos Rossini SD, G, C Pan roasted beef fillet, crouton, seared foie gras, green beans black truffle & madeira sauce	38.95
Goan Fish Curry CR, F, ML, SD Spicy coconut fish curry, steamed rice	21.00
Honey Glazed Duck SD, D, G (Gluten free option available) Glazed duck breast, stir-fry noodles, five spice plum sauce	18.95
Shepherd's Pie SD, C, D, G Braised leg and shoulder of lamb, potato mash, greens of the day	16.95

Spaghetti SD, D, V, G In house spaghetti, wilted rocket, sundried tomato, parmesan shavings, pesto (Vegan option available)	13.95
Halibut Meunière with Crayfish F, SD, D, CR Grilled boneless halibut steak, noisette butter with crayfish tails & lime	29.00
Beer Battered Fish & Chips G, D, SD, E Homemade Tartare Sauce, mushy peas	15.95

THE GRILL

16oz Tomahawk Steak D Grilled tomato, mushroom garnish, french fries	28.50
8oz Fillet Steak D Grilled tomato, mushroom garnish, french fries	28.95
Full rack of BBQ Baby Back Pork Ribs SD, D, E Celeriac & apple slaw, french fries	15.95

Beef Burger SD, M, E, G 8oz burger, brioche bun, salad, relish, french fries (Gluten free option available)	13.95
With Cheese	14.95
Vegetarian Burger V, SD, M, G 8oz vegetarian burger, brioche bun, salad, relish, french fries (Gluten free option available)	13.95

Peppercorn sauce SD, D, C 2.50 Blue cheese sauce SD, D 2.50 Red wine jus SD, D, C 2.50

Roast of the Day

18.95 (Served on Sundays) G, SD, C, E

PIZZAS

All vegetarian pizzas can be made vegan upon request.
 Gluten free option available.

Margherita SD, G, D, V	10.95
Ham Hock & Pineapple SD, G, D	11.50
Mushroom SD, G, D, V	12.00
Pepperoni & Jalepeno SD, G, D	12.00
Rocket & Parma ham SD, G, D	12.00
BBQ Chicken SD, G, D	12.00
Deano's Meat Feast SD, G, D	13.50

SIDES

Chopped mixed salad SD	3.95
French Fries	3.95
Chunky Chips	3.95
Buttery Mash D	3.95
Green beans D	3.95

Discretionary Service Charge 10%
 Please advise our staff of any allergies or dietary requirements

DESSERTS

Ice Cream, Sorbet Selection D, E (Vegan and dairy free options available)	5.95
Sticky Toffee Pudding D, E, SD, G Vanilla ice-cream	7.50
Tarte au Citron D, E, G Raspberry coulis	7.50
Chocolate Delice N, PN, D, G Praline cream, hazelnut brittle	7.50
Panna Cotta D, SD Forest fruit compote	7.50
Stilton with Fig Chutney D, N, S, G Cheese biscuit, grapes	9.00

CELERY (C), CEREALS CONTAINING GLUTEN-INCLUDING SPELT, KHORASAN, WHEAT, RYE, BARLEY AND OATS (G), CRUSTACEANS -SUCH AS PRAWNS, LOBSTER AND CRAB (CR), EGGS (E), FISH (F), LUPIN (L), MILK (D), MOLLUSCS-SUCH AS MUSSELS AND OYSTERS (ML), MUSTARD (M), TREE NUTS-INCLUDING ALMONDS, HAZELNUTS, WALNUTS, BRAZIL NUTS, CASHEW, PECAN, PISTACHIO & MACADAMIA (N), PEANUT (PN), SESAME SEEDS (S), SOYBEANS (SB), SULPHUR DIOXIDE, SULPHITES (SD), VEGETARIAN (V), VEGAN (Ve)

THE Bracebridge

2 courses £19.95 - 3 Courses 25.95 or 25% off the Food from the Main Menu

Wednesday - Thursday 12pm to 8pm

NIBBLES

Focaccia Bread 3.50 G, S

Mixed Olives S, D **3.50**

STARTERS

The Bracebridge Prawn Cocktail CR, SD, G, E, M

Our signature classic prawn cocktail (£5 Supplement)
(Gluten free, vegan option available)

Mushroom Cappuccino V, G, D

Mushroom velouté, truffle infused cream,
wild mushrooms on toast

Scallops ML, D, SD, G (£5 Supplement)

Pan seared scallops, lemon, thyme, garlic, parsley,
sundried tomato

BBQ Baby Back Pork Ribs SD, D, E, C

Texan smoked ribs, celeriac & apple slaw

Superfood Salad V, S, SD, D

Quinoa, feta, honey, chilli, sesame seeds, tenderstem
broccoli, peas (Gluten free, vegan option available)

Mackerel F, SD, G

Toasted focaccia, grilled mackerel, tomato, pesto dressing

Falafel V, G, SD, D

Chickpea herb patties, mint yoghurt, tomato, coriander
chutney (Gluten free, vegan option available)

MAIN COURSES

Spaghetti SD, D, V, G

In house spaghetti, wilted rocket, sundried tomato,
parmesan shavings, pesto (Vegan option available)

Honey Glazed Duck SD, D, G

(Gluten free option available) Glazed duck breast,
stir-fry noodles, five spice plum sauce

Shepherd's Pie SD, C, D, G

Braised leg and shoulder of lamb, potato mash,
greens of the day

Beer Battered Fish & Chips G, D, SD, E

Homemade Tartare Sauce, mushy peas

Vegetarian or Beef Burger V, SD, M, G

8oz vegetarian burger, brioche bun, salad, relish,
french fries (Gluten free option available)

Full rack of BBQ Baby Back Pork Ribs SD, D, E

Celeriac & apple slaw, french fries

8oz Fillet Steak D (£10 Supplement)

Grilled tomato, mushroom garnish, french fries

16oz Tomahawk Steak D (£10 Supplement)

Grilled tomato, mushroom garnish, french fries

SIDES

£3.95

Chopped mixed salad SD **French Fries** **Chunky Chips** **Buttery Mash** D **Green beans** D

DESSERT

Ice Cream, Sorbet Selection D, E

(Vegan and dairy free options available)

Sticky Toffee Pudding D, E, SD, G

Vanilla ice-cream

Tarte au Citron D, E, G

Raspberry coulis

Chocolate Delice N, PN, D, G

Praline cream, hazelnut brittle

Panna Cotta D, SD

Forest fruit compote

Discretionary Service Charge 10%

Please advise our staff of any allergies or dietary requirements

CELERY (C), CEREALS CONTAINING GLUTEN-INCLUDING SPELT, KHORASAN, WHEAT, RYE, BARLEY AND OATS (G), CRUSTACEANS - SUCH AS PRAWNS, LOBSTER AND CRAB (CR), EGGS (E), FISH (F), LUPIN (L), MILK (D), MOLLUSCS-SUCH AS MUSSELS AND OYSTERS (ML), MUSTARD (M), TREE NUTS-INCLUDING ALMONDS, HAZELNUTS, WALNUTS, BRAZIL NUTS, CASHEW, PECAN, PISTACHIO & MACADAMIA (N), PEANUT (PN), SESAME SEEDS (S), SOYBEANS (SB), SULPHUR DIOXIDE, SULPHITES (SD), VEGETARIAN (V), VEGAN (Ve)