

THE Bracebridge

STARTERS

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|---|-------------|
| Gazpacho VE, V, SD A refreshing soup served chilled, tomato, cucumber, basil | 6.95 |
| Grilled Asparagus VE, V, SD, N Grape gel, truffle emulsion, candied walnuts | 7.95 |
| Grilled Halloumi VE, V, SD Vegan halloumi, green bean & tomato salad, chilli, coriander | 7.95 |

MAINS

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|---|--------------|
| Falafel VE, V, SD, G Grilled aubergine, couscous, roasted red pepper dressing | 14.95 |
| Vegan Burger VE, V, SD, M, G Vegan burger, lettuce, tomato, vegan bun, french fries | 13.95 |
| Tempura Vegetables VE, V, G, SD, S, SB Teriyaki dipping sauce | 13.95 |

PIZZAS

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|--------------------------------|--------------|
| Margherita VE, V, SD, G | 10.50 |
| Mushroom VE, V, SD, G | 10.50 |

SIDES

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|--------------------------------------|-------------|
| Chopped Mixed Salad VE, V, SD | 3.95 |
| Chunky Chips VE, V | 3.95 |
| French Fries VE, V | 3.95 |
| Fine Green Beans VE, V | 3.95 |

DESSERTS

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|---|-------------|---|-------------|
| Ice-Cream & Sorbet Selection VE, V | 5.95 | Warm Chocolate Brownie VE, V Vanilla ice-cream and cherries | 7.50 |
|---|-------------|---|-------------|

WINES

| | Bottle | 125ml | 175ml | 250ml |
|--|---------------|--------------|--------------|--------------|
| Champagne | | | | |
| NV La Cuvée, Laurent Perrier, Champagne, France | 65.00 | 12.00 | | |
| NV Cuvée Rosé, Laurent Perrier, Champagne, France | 85.00 | 15.00 | | |
| Sparkling | | | | |
| NV Prosecco Treviso DOC, Della Vite, Veneto, Italy, <i>By the Delevingne Sisters</i> | 40.00 | 8.00 | | |
| Red | | | | |
| 2019 Estate Merlot, De Martino, Maipo, Chile | 26.00 | 6.95 | 9.50 | |
| 2017 Rioja Crianza, Ramón Bilbao, Rioja, Spain | 30.00 | 7.75 | 10.50 | |
| 2018 Estacion 1883 Malbec, Trapiche, Mendoza, Argentina | 28.00 | 7.50 | 10.00 | |
| 2011 Margaux Château Durfort-Vivens - 2ème Cru Classé, Bordeaux, France | 140.00 | | | |
| White | | | | |
| 2019 Embrujo Verdejo Organic, Bodegas Verum, Castilla-La Mancha, Spain | 22.00 | 6.00 | 8.00 | |
| 2019 Pinot Grigio, Vigneto Cantarelle, Le Vigne, Veneto, Italy | 24.00 | 6.25 | 8.50 | |
| 2019 Estate Chardonnay, De Martino, Casablanca Valley, Chile | 27.00 | 7.25 | 9.50 | |
| 2020 Yealands Estate Land Made Sauvignon Blanc, Yealands, Marlborough, New Zealand | 30.00 | 7.50 | 9.75 | |

Discretionary Service Charge 10%

Please advise our staff of any allergens and dietary requirements

Celery (C), Cereals (G) containing gluten-including spelt, khorasan, wheat, rye, barley and oats. 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 (N) including almonds, hazelnuts, walnuts, brazil nuts, cashew, pecan, pistachio & macadamia. Peanut (PN). Sesame seeds (S). Soybeans (SB). Sulphur dioxide, sulphites (SD). Vegetarian (V). Vegan (VE)



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VEGAN MENU