

THE Bracebridge

NIBBLES

Focaccia Bread G, SD

3.50

Mixed Olives SD

3.50

STARTERS

Gazpacho VE, V, SD

A refreshing soup served chilled, tomato, cucumber, basil

6.95

Crab CR, D, SD, G, M

Fresh crab, tomato and peppercorn mousse, Melba toast

11.95

Chicken Caesar Salad G, F, SD, E, D, M

Southern fried chicken, little gem lettuce, anchovies, parmesan, caesar dressing

8.95

Burrata V, SD, D

Burrata mozzarella, heritage tomato salad, pesto, micro watercress, spiced gazpacho

7.95

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

Our signature classic prawn cocktail (Gluten free option available)

10.95/14.95

Grilled Halloumi V, SD, D

Green bean, tomato and red pepper salad, chilli, coriander (Vegan option available)

7.95

Gin and Tonic Cured Salmon SD, F, E, G, M

Lemon tonic gel, dill herb emulsion

8.95

Asparagus Hollandaise V, E, SD, D

Steamed Evesham asparagus, Hollandaise sauce

7.95

Grilled Asparagus V, VE, SD, N

Grape gel, truffle emulsion, candied walnuts

7.95

CRUSTACEANS & MOLLUSCS

(Thursday to Sunday only)

Pair with Laurent Perrier Champagne.

Rock Oysters 3/6/12 SD, ML 7.50/15.00/30.00

Lemon, shallot vinegar, Tabasco.

Plateau De Fruits De Mer CR, SD, ML, M, D, E

Lobster, crab, crevettes, langoustine, oysters, mussels, clams.

Lemon, lemon mayonnaise, cocktail sauce, Tabasco, shallot vinegar

Sharing platter starter for 2 - or main course for 1

65.00

Sharing platter starter for 4 - or main course for 2

130.00

There is risk associated with consuming raw or undercooked meats, seafoods, shellfish, or eggs that may increase your risk of food borne illness and should be avoided if you have a chronic illness

MAIN COURSES

Tuna Salad Niçoise F, E, SD

Chargrilled tuna, green beans, egg, marinated anchovy

16.95

Falafel SD, G, V, VE

Grilled aubergine, couscous, roasted red pepper dressing

14.95

Thai Beef Salad CR, F, G, N, PN, S, D, SB

Seared flat iron steak, spicy Thai salad, sesame, nuts

16.95

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

Homemade tartare sauce, mushy peas

15.95

Roast Rump of Lamb SD, D, C

Broad beans, peas, asparagus, new potatoes, feta cheese, mint

18.95

Halibut Hollandaise F, D, SD, E

10oz pan seared halibut steak, seasonal greens, Hollandaise sauce

28.00

Duck SD, G, E, F, C, SB

Noodle broth, spring greens, fried egg, chilli

18.95

Tempura Vegetables VE, V, G, SD, S, SB

Teriyaki dipping sauce

13.95

Spaghetti Vongole ML, SD, E, G

Clams, chorizo, tomatoes, garlic, white wine

16.95

THE GRILL

16oz Tomahawk Steak D, SD

Grilled tomato, mushroom, french fries

28.50

Beef Burger SD, M, E, G, D

8oz burger, brioche bun, lettuce, tomato, gherkin, relish, french fries

13.95

8oz Fillet Steak D, SD

Grilled tomato, mushroom, french fries

28.95

Cheeseburger SD, M, E, G, D

8oz burger, brioche bun, lettuce, tomato, gherkin, relish, french fries

14.95

Surf 'n' Turf (Thursday to Sunday only) CR, D, SD

8oz fillet, 1/2 lobster, grilled tomato, mushroom, french fries

40.00

Bacon Cheeseburger SD, M, E, G, D

8oz burger, bacon, brioche bun, lettuce, tomato, gherkin, relish, french fries

15.65

Lobster 1/2 or Whole (Thursday to Sunday only) CR, D, SD

Garlic butter, french fries

Market price

Chicken Burger SD, M, E, G, D

Southern fried chicken, brioche bun, lettuce, mayonnaise, french fries

13.95

Texan BBQ Platter SD, D, M, E, C

Beef brisket, baby back pork ribs, spicy chicken wings, corn on the cob

18.95

Vegetarian Burger SD, M, E, G, D

Brioche bun, lettuce, tomato, gherkin, relish, french fries (Vegan option available)

13.95

Peppercorn Sauce SD, D, C 2.50 **Blue Cheese Sauce** SD, D, G 2.50 **Red Wine Jus** SD, D, C 2.50 **Bernaise Sauce** SD, D, E 2.50

(Gluten free option available on all burgers)

Roast of the Day (Sundays only) G, SD, C, E, D 18.95

PIZZAS

Margherita SD, G, D, V (Vegan option available)

10.50

Ice-Cream & Sorbet Selection D, E, G

(Vegan option available)

5.95

Mushroom SD, G, D, V (Vegan option available)

10.50

Passion Fruit and Mango Pavlova D, E, G

7.50

Ham Hock & Pineapple SD, G, D

11.50

Strawberry Sable G, D, E, SD

Lemon curd cream, shortbread

7.50

Pepperoni & Jalepeno SD, G, D

12.00

Warm Chocolate Brownie G, D, SD, E

Vanilla ice-cream and cherries (Vegan option available)

7.50

Rocket & Parma Ham SD, G, D

12.00

Panna Cotta D, N, G, E

English summer berries, amaretto biscuit (Gluten free option available)

7.50

BBQ Chicken SD, G, D

12.00

Cheese Board D, N, S, G

Fig Chutney

Pair with port

9.00

Deano's Meat Feast SD, G, D

13.50

4.00

(Gluten free option available on all pizzas)

SIDES

Chopped Mixed Salad SD, V, VE

3.95

Spicy Fries, Cheese, Pancetta D, SD

4.80

Chunky Chips VE, V

3.95

Roasted New Potatoes D, SD

3.95

French Fries VE, V

3.95

Fine Green Beans D, SD (Vegan option available)

3.95

Cheesy Fries D, SD

4.50

FIXED MENU

Tuesday - Thursday 12-8pm

2 courses £19.95 - 3 courses £25.95

STARTERS

- Chicken Caesar Salad** G, F, SD, E, D, M
Southern fried chicken, little gem lettuce, anchovies, parmesan, caesar dressing
- Burrata** V, SD, D
Burrata mozzarella, heritage tomato salad, pesto, micro watercress, spiced gazpacho
- Grilled Halloumi** V, SD, D
Green bean, tomato and red pepper salad, chilli, coriander (Vegan option available)
- Asparagus Hollandaise** V, E, SD, D
Steamed Evesham asparagus, Hollandaise sauce
- Grilled Asparagus** V, VE, SD, N
Grape gel, truffle emulsion, candied walnuts

MAIN COURSES

- Tuna Salad Niçoise** F, E, SD
Chargrilled tuna, green beans, egg, marinated anchovy
- Thai Beef Salad** CR, F, G, N, PN, S, D, SB
Seared flat iron steak, spicy Thai salad, sesame, nuts
- Roast Rump of Lamb** SD, D, C
Broad beans, peas, asparagus, new potatoes, feta cheese, mint
- Duck** SD, G, E, F, C, SB
Noodle broth, spring greens, fried egg, chilli
- Falafel** SD, G, V, VE
Grilled aubergine, couscous, roasted red pepper dressing
- Beer Battered Fish & Chips** G, D, SD, F, E
Homemade tartare sauce, mushy peas
- Spaghetti Vongole** ML, SD, E, G
Clams, chorizo, tomatoes, garlic, white wine

DESSERTS

- Ice-Cream & Sorbet Selection** D, E, G
(Vegan option available)
- Passion Fruit and Mango Pavlova** D, E, G
- Strawberry Sable** G, D, E, SD
Lemon curd cream, shortbread
- Warm Chocolate Brownie** G, D, SD, E
Vanilla ice-cream and cherries (Vegan option available)

All side dishes are charged extra as per main menu

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		
NV Blason Rosé Brut, Perrier-Jouët, Champagne, France	75.00			
2011 Belle Epoque Perrier-Jouët, Champagne, France	175.00			
2008 Dom Perignon, Champagne, France	200.00			
NV Krug, Grande Cuvée, Champagne, France	225.00			
Sparkling				
NV Fiabesco, Prosecco Extra Dry DOC, Veneto, Italy	28.95	6.00		
NV Prosecco Treviso DOC, Della Vite, Veneto, Italy, <i>By the Delevingne Sisters</i>	40.00	8.00		
Red				
2019 Anciens Temps Rouge, Vin de France, France	22.00		6.00	8.00
2019 Les Mougeottes Pinot Noir, IGP Pays d'Oc, Languedoc-Roussillon, France	25.00		6.75	8.95
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
2018 Château Orisse du Casse, Saint-Émilion Grand Cru, Bordeaux, France	65.00			
2016 Nuits-Saint-Georges, Joseph Drouhin, Burgundy, France	95.00			
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
2017 Albarino DO Rias Baixas, Mar de Frades, Spain	30.00			
2020 Yealands Estate Land Made Sauvignon Blanc, Yealands, Marlborough, New Zealand	30.00		7.50	9.75
2019 Chablis, Joseph Drouhin, Burgundy, France	45.00		11.00	14.50
2017 Meursault Blanc, Jean-Michel Gaunoux, Burgundy, France	95.00			
2018 Puligny-Montrachet 1er Cru Les Folatières, Alain Chavy, Burgundy, France	135.00			
Rosé				
2020 Pinot Grigio Blush, Il Sospiro, Veneto, Italy	23.00		6.00	8.00
2019 Côtes de Provence Rosé, Domaine de l'Amour, La Vidéobanaise, Provence, France	30.00		8.00	11.00
2019 Porte Noire Rosé Organic, Chateau Sainte Marguerite, Provence, France, <i>By Idris Elba</i>	49.00			

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)