

# THE Bracebridge

## NIBBLES

**Focaccia Bread** G, SD

3.50

**Mixed Olives** SD

3.50

**Charcuterie Sharing Platter (For two)** S, D **20.95**

Selection of cold meats, semi-dried tomatoes, bocconcini mozzarella, caperberries, mixed olives, focaccia bread

## STARTERS

**Spiced Melon & Prosciutto Ham** SD

Compressed and lightly spiced melon, Italian prosciutto (Vegan option available)

8.95

**Calamari Aioli** G, F, E, D

Deep fried calamari, aioli sauce

8.95

**Hoi Sin Duck Salad** PN, SD, SB, G, S

Roasted Hoi Sin duck, Asian mixed salad

8.95/14.95

**Panzanella Salad** G, SD, F

Tuscan tomato, anchovy & bread salad (Vegan option available)

8.95/14.95

## 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

**For one**

**65.00**

**Sharing platter starter for two**

**135.00**

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

## PAELLA

**Mixed Paella (sharing minimum 2 persons)** SD, CR, ML, D, E

Chicken, chorizo, prawns, squid, clams, mussels, white wine, saffron, tomatoes, red pepper, aioli sauce (**Please allow 25 minutes**)

37.00

**Vegetarian Paella** SD, E, D, VE

Grilled mediterranean vegetables, aioli sauce

16.50

**Sangria Jug 1.5 litres - 45.00, 2 litres - 55.00**

## BBQ GRILL MAIN COURSES

All BBQ main courses are accompanied with coleslaw, corn on the cob, potato salad & chopped mixed salad D, E, SD, C

**Lamb** D, SD

BBQ skewered lamb, onion, red pepper, served with chimichurri sauce

31.50

**16oz Tomahawk** SD

30-day aged Herefordshire beef, served with chimichurri sauce

31.95

**Spatchcock Poussin Chicken** D, SD

Garlic, lemon, rosemary, served with chimichurri sauce

22.50

**8oz Fillet Steak** SD

30-day aged Herefordshire beef, served with chimichurri sauce

31.95

**BBQ Fish of the Day** SD

BBQ grilled, served with chimichurri sauce

Market price

**Surf N Turf** CR, SD

8oz fillet, ½ lobster, herb butter (Thursday to Sunday only)

43.95

**BBQ Pork Belly** G, SD

Glazed in BBQ sauce

18.95

**Lobster ½ or whole** CR, SD

Garlic butter (Thursday to Sunday only)

Market price

## BURGERS

**Beef Burger** SD, M, E, G, D

8oz burger, brioche bun, salad, relish, french fries

13.95

**Sriracha Halloumi Chicken Burger** SD, M, E, G, D

Brioche bun, mayo, sriracha sauce, french fries

15.65

**Cheeseburger** SD, M, E, G, D

8oz burger, brioche bun, salad, relish, french fries

14.95

**Grilled Med-Veg Halloumi Burger** SD, M, E, G, D

Grilled halloumi dressed with pesto, brioche bun, grilled courgette, aubergine and red pepper

13.95

**Bacon Cheeseburger** SD, M, E, G, D

8oz burger, brioche bun, salad, relish, french fries

15.65

**Vegetarian Burger** SD, M, E, G, D

8oz burger, brioche bun, tomato, relish, french fries (Vegan option available)

13.95

## SIDES

**Chopped Mixed Salad** SD

3.50

**Buttered Corn on the Cob** D

3.50

**Potato Salad** D, E, SD, M

3.50

**French Fries**

3.50

**Coleslaw** D, E, SD, M

3.50

## DESSERTS

**Ice-Cream & Sorbet Selection** D, E, G

6.95

**Chocolate Mousse** G, D, SD, E, N

Baileys cream, madeleine biscuit

7.50

**Fresh Strawberries & Cream** D, V

Vegan option available

7.50

**Cheese Board** D, N, SD, G

Fig Chutney

9.00

## FIXED MENU

Wednesdays and Thursdays only

Two courses 24.95 - Three courses 29.95

### STARTERS

- Spiced Melon & Prosciutto Ham** SD  
Compressed and lightly spiced melon, Italian prosciutto  
(Vegan option available)
- Hoi Sin Duck Salad** SD, SB, G, S, PN  
Roasted hoi sin duck, asian mixed salad
- Calamari Aioli** G, F, E, D  
Green bean, tomato and red pepper salad, chilli, coriander  
(Vegan option available)
- Panzanella Salad** G, SD, F  
Tuscan tomato, anchovy & bread salad  
(Vegan option available)

### MAIN COURSES

- Spatchcock Poussin Chicken** D, SD  
Garlic, lemon, rosemary
- BBQ Pork Belly** G, SD  
Glazed in bbq sauce
- BBQ Fish Of The Day** SD  
BBQ grilled
- Vegetarian Paella** SD, E, D  
Grilled mediterranean vegetables, aioli sauce

### DESSERTS

- Ice-Cream & Sorbet Selection** D, E, G
- Fresh Strawberries & Cream** D, V  
(Vegan option available)
- Chocolate Mousse** G, D, SD, E, N  
Baileys cream, madeleine biscuit, also contains alcohol

All side dishes are charged extra as per main menu

## WINES

	Bottle	125ml	175ml	250ml
<b>Champagne</b>				
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			
<b>Sparkling</b>				
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		
<b>Red</b>				
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			
<b>White</b>				
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			
<b>Rosé</b>				
2020 Pinot Grigio Blush, Il Sospiro, Veneto, Italy	23.00		6.00	8.00
2019 Côtes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise, 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 12.5%**

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)