

# THE Bracebridge

## NIBBLES

<b>Sourdough Bread, Butter</b> G, SD, D	3.50	<b>Mixed Olives</b> SD	3.50
<b>Charcuterie Sharing Platter (For two)</b> SG, D, G <b>20.95</b>			
Selection of cold meats, semi-dried tomatoes, bocconcini mozzarella, caperberries, mixed olives, sourdough bread			

## STARTERS

<b>Jerusalem Artichoke Soup</b> V, SD, D, E, G Brioche, truffle butter	8.95	<b>Calamari Aioli</b> G, F, E, D Deepfried calamari, Aioli Sauce	8.95
<b>Crab Bisque</b> SD, G, CR, D, E Picked Cornish crab, rouille, crouton, Gruyere cheese	10.95	<b>Char Siu Pork</b> SD, S, SB, G Tamarind, pickled carrot and pink grapefruit	9.95
<b>Beef Carpaccio</b> D, M, E, SD, N Beef fillet, chicory, Roquefort cheese, candied walnuts	11.95	<b>Seafood Cocktail</b> SD, CR, F, E Crab, crevettes, lobster, smoked salmon, Marie Rose sauce	11.95
<b>Smoked Salmon</b> SD, F, D Beetroot, horseradish cream, gaufrette potatoes	10.95	<b>Citrus &amp; Cashew Nut Salad, Tempura Courgette</b> VE, G, SD, N, G Red cabbage, fennel, celeriac, beets, ginger, mint, coriander	7.95

## MAIN COURSES

<b>Cod Loin</b> F, D, SD Carrot & coriander butter sauce, mussels, leeks	22.95	<b>16oz Tomohawk Steak</b> D, SD Grilled tomato, mushroom garnish	29.95
<b>Calves' Liver &amp; Bacon</b> SD, G, N, S Pomme puree, sauce diable	24.95	<b>8oz Fillet Steak</b> D, SD Grilled tomato, mushroom garnish	29.95
<b>Chicken Milanese</b> SD, G, E, D Tomato spaghetti, rocket & Parmesan salad, lemon gremolata	16.95	<b>Surf 'N' Turf</b> CR, D, SD 8oz fillet, ½ lobster <i>(Thursday to Sunday only)</i>	42.00
<b>Lamb with Clams</b> ML, SD, D Roast rack of lamb, clams, garlic, tomatoes, white wine, parsley	26.95	<b>Lobster ½ or whole</b> CR, D, SD Garlic butter & french fries <i>(Thursday to Sunday only)</i>	Market price
<b>Lobster Linguine</b> SD, G, E, CR, D Tomatoes, white wine, shallots, parsley, basil	30.00	<b>Beef Burger</b> SD, M, E, G, D 8oz burger, pretzel bun, salad, relish, french fries	12.95
<b>Beer Battered Fish &amp; Chips</b> G, D, SD Homemade tartar sauce, mushy peas	15.95	<b>Cheeseburger</b> SD, M, E, G, D 8oz burger, pretzel bun, salad, relish, french fries	13.50
<b>Moules-Frites</b> SD Classic Conway mussels, white wine, garlic, parsley, cream, french fries	15.95	<b>Bacon Cheeseburger</b> SD, M, E, G, D 8oz burger, pretzel bun, salad, relish, french fries	13.50
<b>Thai Green Curry - Chicken or King Prawn</b> F, CR Jasmine rice	15.95/18.95	<b>Sriracha, Gorgonzola, Chicken Burger</b> SD, M, E, G, D Breaded chicken fillet, pretzel bun, Gorgonzola, sriracha mayonnaise grilled tomato, mushroom garnish, french fries	13.95
<b>Chickpea Chana Masala</b> V, D, G, S Chapati, tahini dressing	14.95	<b>Vegetarian Burger</b> SD, M, E, G, D 8oz vegetarian burger 100% plant based, pretzel bun, tomato, relish, french fries	13.95
<b>Vegan Thai Green Curry</b> VE Jasmine rice	14.95		
<b>Bang Bang Cauliflower</b> SD Szechuan pepper, Shaoxing wine, chilli, soy, spring onion, garlic, ginger, sesame seeds	14.95		

## THE GRILL

Roast of the Day (Sundays only) 19.95

## CRUSTACEANS & MOLLUSCS

(Thursday to Sunday only)

<b>Rock Oysters 3/6/12</b> SD, ML <b>8.00/15.00/30.00</b> Lemon, shallot vinegar, Tabasco					
<b>Plateau De Fruits De Mer</b> CR, SD, ML, M, D, E, G Lobster, crab, crevettes, langoustine, oysters, mussels, clams <i>Lemon, lemon mayonnaise, cocktail sauce, Tabasco, shallot vinegar</i>	<table border="1"> <tr> <td><b>For one</b></td> <td><b>65.00</b></td> </tr> <tr> <td><b>Sharing platter for two</b></td> <td><b>130.00</b></td> </tr> </table>	<b>For one</b>	<b>65.00</b>	<b>Sharing platter for two</b>	<b>130.00</b>
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<b>Sharing platter for two</b>	<b>130.00</b>				
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					

## PIZZAS

All vegetarian pizzas can be made vegan at request

<b>Margherita</b> SD, G, D, V	10.50	<b>Tomato &amp; Onion Salad</b> SD	3.50
<b>Mushroom</b> SD, G, D, V	10.50	<b>Rocket &amp; Parmesan Salad</b> SD, D	3.50
<b>Ham Hock &amp; Pineapple</b> SD, G, D	11.50	<b>French Fries</b>	3.50
<b>Nduja Sausage</b> SD, G, D	12.95	<b>Chunky Chips</b>	3.50
<b>Pepperoni &amp; Jalapeno</b> SD, G, D	12.95	<b>Buttery Mash</b> D	3.50
<b>Rocket &amp; Parma Ham</b> SD, G, D	13.50	<b>Green Beans</b> D (Buttered)	3.50
<b>Siciliana</b> SD, G, D (Mozzarella, capers anchovy & olive)	12.95	<b>Peppercorn Sauce</b> SD, D, C	2.50
		<b>Red Wine Jus</b> SD, D, C	2.50

## SIDES

## DESSERTS

<b>Ice-Cream &amp; Sorbet Selection</b> D, E, G	6.95	<b>Sticky Toffee Pudding</b> G, D, E Vanilla ice-cream	7.50
<b>Chocolate Mousse</b> G, D, SD, E Baileys cream, Madeleine biscuit	7.50	<b>Cheese Board</b> D, N, SD, G Fig chutney	9.00
<b>Fresh Strawberries &amp; Cream</b> D, V, G Vegan option available	7.50		

## FIXED MENU

Two courses 24.95 - Three courses 29.95 *(Wednesdays and Thursdays only)*

### STARTERS

- Citrus & Cashew Nut Salad** VE, G, SD, N  
Red cabbage, fennel, celeriac, beets, ginger, mint, coriander
- Char Siu Pork** SD, S, SB, G  
Tamarind, pickled carrot and pink grapefruit
- Calamari Aioli** G, F, E, D  
Deepfried calamari, Aioli sauce

### MAIN COURSES

- Calves' Liver & Bacon** SD, G, N, S  
Pomme puree, sauce diable
- Chicken Milanese** SD, G, E, D  
Tomato spaghetti, rocket & parmesan salad, lemon gremolata
- Beer Battered Fish & Chips** G, D, SD  
Homemade tartare sauce, mushy peas

### DESSERTS

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

## CHRISTMAS MENU

3 Courses 25.95

2 Courses 19.95

Smoked Salmon, Beetroot, Horseradish Cream, Gaufrette Potatoes  
Chicken Liver Parfait  
Stilton and Beetroot Tart with a Pear and Walnut Salad  
Jerusalem Artichoke Soup  
Szechuan Pork with Scallops (Supplement £5.95)

Traditional Roast Turkey  
Beef Bourguignon  
Fish Pie served with Seasonal Greens  
Vegetable Pithivier Beurre Blanc  
Tournedos Rossini (Supplement £14.95)

Christmas Pudding Brandy Sauce  
Black Forest Trifle  
Nougat Glace  
Ice-Cream & Sorbets  
Cheese & Biscuits (Supplement £4.50)

*Note: Dishes subject to change based on seasonality of ingredients*

## 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 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 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).