

THE Bracebridge

FIXED MENU

Two courses 19.95 - Three courses 25.95 (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
Deep fried 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

NIBBLES

Sourdough Bread, Butter G, SD, D

3.50

Mixed Olives SD

3.50

Charcuterie Sharing Platter (For two) SG, D, G 20.95

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

STARTERS

- Jerusalem Artichoke Soup** V, SD, D, E, G
Brioche, truffle butter
- Crab Bisque** SD, G, CR, D, E
Picked Cornish crab, rouille, crouton, Gruyere cheese
- Beef Carpaccio** D, M, E, SD, N
Beef fillet, chicory, Roquefort cheese, candied walnuts
- Smoked Salmon** SD, F, D
Beetroot, horseradish cream, gaufrette potatoes

8.95

10.95

11.95

10.95

Calamari Aioli G, F, E, D
Deep fried calamari, Aioli Sauce

8.95

Char Siu Pork SD, S, SB, G
Tamarind, pickled carrot and pink grapefruit

9.95

Seafood Cocktail SD, CR, F, E
Crab, crevettes, lobster, smoked salmon, Marie Rose sauce

11.95

Citrus & Cashew Nut Salad, Tempura Courgette VE, G, SD, N, G
Red cabbage, fennel, celeriac, beets, ginger, mint, coriander

7.95

MAIN COURSES

- Cod Loin** F, D, SD
Carrot & coriander butter sauce, mussels, leeks
- Calves' Liver & Bacon** SD, G, N, S
Pomme puree, sauce diable
- Chicken Milanese** SD, G, E, D
Tomato spaghetti, lemon gremolata
- Lamb with Clams** ML, SD, D
Roast rack of lamb, clams, garlic, tomatoes, white wine, parsley
- Lobster Linguine** SD, G, E, CR, D
Tomatoes, white wine, shallots, parsley, basil
- Beer Battered Fish & Chips** G, D, SD
Homemade tartar sauce, mushy peas
- Moules-Frites** SD
Classic Conway mussels, white wine, garlic, parsley, cream, french fries
- Thai Green Curry - Chicken or King Prawn** F, CR
Jasmine rice
- Chickpea Chana Masala** V, D, G, S
Chapati, tahini dressing
- Vegan Thai Green Curry** VE
Jasmine rice
- Bang Bang Cauliflower** SD, VE
Szechuan pepper, Shaoxing wine, chilli, soy, spring onion, garlic, ginger, sesame seeds

22.95

24.95

16.95

26.95

30.00

15.95

15.95

15.95/18.95

14.95

14.95

14.95

THE GRILL

16oz Tomahawk Steak D, SD
Grilled tomato, mushroom garnish, french fries

29.95

8oz Fillet Steak D, SD
Grilled tomato, mushroom garnish, french fries

29.95

Surf 'N' Turf CR, D, SD
8oz fillet, ½ lobster, grilled tomato, mushroom garnish, french fries (Thursday to Sunday only)

42.00

Lobster ½ or whole CR, D, SD
Garlic butter & french fries (Thursday to Sunday only)

Market price

Beef Burger SD, M, E, G, D
8oz burger, pretzel bun, salad, relish, french fries

12.95

Cheeseburger SD, M, E, G, D
8oz burger, pretzel bun, salad, relish, french fries

13.50

Bacon Cheeseburger SD, M, E, G, D
8oz burger, pretzel bun, salad, relish, french fries

13.50

Sriracha, Gorgonzola, Chicken Burger SD, M, E, G, D
Breaded chicken fillet, pretzel bun, Gorgonzola, sriracha mayonnaise, french fries

13.95

Vegetarian Burger SD, M, E, G, D
8oz vegetarian burger 100% plant based, pretzel bun, tomato, relish, french fries

13.95

Roast of the Day (Sundays only) 19.95

CRUSTACEANS & MOLLUSCS

(Thursday to Sunday only)

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, G
Lobster, crab, crevettes, langoustine, oysters, mussels, clams
Lemon, lemon mayonnaise, cocktail sauce, Tabasco, shallot vinegar

For one

65.00

Sharing platter for two

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

PIZZAS

All vegetarian pizzas can be made vegan at request

- Margherita** SD, G, D, V
- Mushroom** SD, G, D, V
- Ham Hock & Pineapple** SD, G, D
- Nduja Sausage** SD, G, D
- Pepperoni & Jalapeno** SD, G, D
- Rocket & Parma Ham** SD, G, D
- Siciliana** SD, G, D (Mozzarella, capers anchovy & olive)

10.50

10.50

11.50

12.95

12.95

13.50

12.95

SIDES

- Tomato & Onion Salad** SD
- Rocket & Parmesan Salad** SD, D
- French Fries**
- Chunky Chips**
- Buttery Mash** D
- Green Beans** D (Buttered)
- Peppercorn Sauce** SD, D, C
- Red Wine Jus** SD, D, C

3.50

3.50

3.50

3.50

3.50

3.50

2.50

2.50

DESSERTS

- Ice-Cream & Sorbet Selection** D, E, G
- Chocolate Mousse** G, D, SD, E
Baileys cream, Madeleine biscuit
- Fresh Strawberries & Cream** D, V, G
Vegan option available

6.95

7.50

7.50

Sticky Toffee Pudding G, D, E
Vanilla ice-cream

7.50

Cheese Board D, N, SD, G
Fig chutney

9.00

CHRISTMAS MENU

Available from 17th November 2021

3 Courses 24.95

2 Courses 19.95

Smoked Salmon, 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
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 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).