

# THE Bracebridge

## 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

8.95

**Salt, Pepper, Chilli Squid** G, F  
Deep fried squid, dipping sauce

8.95

**Scallops** ML, SD, G, E, D  
Grilled scallops, nduja, brioche crumb

13.50

**Chicken Liver Parfait** SD, D, E, G  
Pear, apple & port chutney, home made toasted brioche

8.95

**Carpaccio of Beef** D, M, E, SD, N  
Beef fillet, chicory, Roquefort cheese, candied walnuts

11.95

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

11.95

**Smoked Salmon** SD, F, D  
Beetroot, horseradish cream, potato pancake

10.95

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

7.95

## MAIN COURSES

**Fish Pie** M, E, CR, F, D, SD, G, ML  
Smoked haddock, prawns, crevettes, salmon, white wine sauce

16.95

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

29.95

**Calves' Liver & Bacon** SD, G, N, S  
Pomme puree, cavolo nero, sauce diable

18.95

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

29.95

**Roast Guinea Fowl** SD, D, G  
Wild mushrooms, celeriac, medera jus

21.95

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

42.00

**Beef Bourignon** ML, SD, D  
Mash potato, braised red cabbage

18.95

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

Market price

**Lobster "Mac N Cheese"** M, SD, G, E, CR, D  
Macaroni pasta, gryere, parmesan

27.50

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

12.95

**Beer Battered Fish & Chips** G, D, SD  
Homemade tartar sauce, mushy peas

15.95

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

13.50

**Moules Normande** ML, SD, D  
Conway mussels, cider, garlic, parsley, cream

15.95

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

13.50

**Tournedos Rossini** SD, D, G  
Fillet of beef, foi gras, Madeira jus, green beans

35.00

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

13.95

**Thai Green Curry (Chicken/King Prawn)** F, CR  
Jasmine rice

15.95/18.95

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

13.95

**Truffle Cacio E Pepe** SD, VE  
Spaghetti pasta, Pecorino cheese, winter black truffle

15.95

**Vegan Thai Green Curry** VE  
Jasmine rice

14.95

**Bang Bang Cauliflower** VE  
Szechuan pepper, Shaoxing wine, chilli, soy, spring onion, garlic, ginger, sesame seeds

14.95

## THE GRILL

**Roast of the Day** G, SD, C, E (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**  
**Sharing platter for two**

**65.00**  
**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

10.50

**Chunky Chips**

3.50

**Mushroom** SD, G, D, V

10.50

**French Fries**

3.50

**Ham Hock & Pineapple** SD, G, D

11.50

**Buttery Mash** D

3.50

**Nduja Sausage** SD, G, D

12.95

**Green Beans** D (Buttered)

3.50

**Pepperoni & Jalapeno** SD, G, D

12.95

**Cauliflower Cheese**

3.50

**Rocket & Parma Ham** SD, G, D

13.50

**Rocket & Parmesan Salad** SD, D

3.50

**Siciliana** SD, G, D (Mozzarella, capers anchovy & olive)

12.95

**Peppercorn Sauce** SD, D, C

2.50

**Red Wine Jus** SD, D, C

2.50

## SIDES

## DESSERTS

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

6.95

**Christmas Pudding** G, SD, E

7.50

**Black Forest Trifle** S, D, E, G

7.50

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

9.00

**Nougat Glace** SD, D, E, N

7.50

Fig chutney

**Sticky Toffee Pudding** G, SD, D, E

7.50

## FIXED MENU

3 Courses 24.95

2 Courses 19.95

### STARTERS

**Jerusalem Artichoke Soup** V, SD, D, E, G  
Brioche, truffle butter

**Scallops** ML, SD, G, E, D (Supplement 5.95)  
Grilled scallops, nduja, brioche crumb

**Smoked Salmon** SD, F, D  
Beetroot, horseradish cream, potato pancake

**Chicken Liver Parfait** SD, D, E, G  
Pear, apple & port chutney, home made toasted brioche

**Citrus & Cashew Nut Salad** VE, G, SD, N  
Red cabbage, fennel, celariac, beets, ginger, mint, coriander

### MAIN COURSES

**Traditional Roast Turkey** G, SD, D

**Fish Pie** M, E, CR, F, D, SD, G, ML  
Smoked haddock, prawns, crevettes, salmon,  
white wine sauce

**Beef Bourignon** SD, D, G  
Mash potato, braised red cabbage

**Tournedos Rossini** SD, D, G (Supplement 14.95)  
Fillet of beef, foi gras, medeira jus, green beans

**Vegetable Pithivier** V, VE

### DESSERTS

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

**Black Forest Trifle** SD, D, E, G

**Nougat Glace** SD, D, E, N (Vegetarian vption available)

**Sticky Toffee Pudding** G, SD, D, E

**Christmas Pudding** G, SD, E, V

**Cheese Board** D, N, SD, G (Supplement 4.50)  
Fig chutney

## 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).