

THE Bracebridge

FESTIVE 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, celeriac, 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 Bourguignon** SD, D, G
Mash potato, braised red cabbage
- Tournedos Rossini** SD, D, G (Supplement 14.95)
Fillet of beef, foie gras, medeira jus, green beans
- Vegetable Pithivier** V, VE
Butternut squash, sweet potato, spinach

DESSERTS

- Ice-Cream & Sorbet Selection** D, E, G
- Black Forest Trifle** SD, D, E, G
- Nougat Glace** SD, D, E, N (Vegetarian option available)
- Sticky Toffee Pudding** G, SD, D, E
- Christmas Pudding** G, SD, E, V, D
- Cheese Board** D, N, SD, G (Supplement 4.50)
Fig chutney

NIBBLES

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| Sourdough Bread, Butter G, SD, D | 3.50 | Mixed Olives SD | 3.50 |
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STARTERS

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| 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

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| Fish Pie M, E, CR, F, D, SD, G, ML Smoked haddock, prawns, crevettes, salmon, white wine sauce | 16.95 |
| Calves' Liver & Bacon SD, G, N, S Pomme puree, cavolo nero, sauce diable | 18.95 |
| Traditional Roast Turkey G, SD, D | 21.95 |
| Beef Bourguignon ML, SD, D Mash potato, braised red cabbage | 18.95 |
| Beer Battered Fish & Chips G, D, SD Homemade tartar sauce, mushy peas | 15.95 |
| Moules Normande ML, SD, D Conway mussels, cider, garlic, parsley, cream | 15.95 |
| Tournedos Rossini SD, D, G Fillet of beef, foie gras, Madeira jus, green beans | 35.00 |
| Truffle Cacio E Pepe SD, VE Spaghetti pasta, Pecorino cheese, winter black truffle | 15.95 |
| Bang Bang Cauliflower VE Szechuan pepper, Shaoxing wine, chilli, soy, spring onion, garlic, ginger, sesame seeds | 14.95 |
| Vegetable Pithivier V, VE Butternut squash, sweet potato, spinach | 14.95 |

THE GRILL

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| 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 G, SD, C, E (Sundays only) 19.95

PIZZAS

All vegetarian pizzas can be made vegan at request

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| Margherita SD, G, D, V | 10.50 |
| Mushroom SD, G, D, V | 10.50 |
| Ham Hock & Pineapple SD, G, D | 11.50 |
| Nduja Sausage SD, G, D | 12.95 |
| Pepperoni & Jalapeno SD, G, D | 12.95 |
| Rocket & Parma Ham SD, G, D | 13.50 |
| Siciliana SD, G, D (Mozzarella, capers anchovy & olive) | 12.95 |

SIDES

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| Mac & Cheese D, G, SD | 3.50 |
| Chunky Chips | 3.50 |
| French Fries | 3.50 |
| Buttery Mash D | 3.50 |
| Green Beans D (Buttered) | 3.50 |
| Cauliflower Cheese | 3.50 |
| Rocket & Parmesan Salad SD, D | 3.50 |
| Peppercorn Sauce SD, D, C | 2.50 |
| Red Wine Jus SD, D, C | 2.50 |

DESSERTS

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| 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 Fig chutney | 9.00 |
| Nougat Glace SD, D, E, N | 7.50 | | |
| Sticky Toffee Pudding G, SD, D, E | 7.50 | | |

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, By the Delevingne Sisters | 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, By Idris Elba | 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).