

# THE Bracebridge

## NIBBLES

Mixed Olives	£ 4.00	Gordal Olives	£4.50
Bread Basket, Balsamic Vinegar, Olive Oil and Butter	£4.00	Tomato Bread, Serrano Ham or Salted Anchovy	£5.00
Chorizo Sausages	£7.00	Lemon and Coriander Hummus, Flat Bread	£4.50

## STARTERS

Soup of the Day	£8.95	Ham Hock and Foie Gras Terrine	£8.95
Classic Prawn Cocktail	£10.95	Piccalilli, sourdough bread	
Prawns, Marie-Rose sauce		Smoked Salmon Mousse	£10.95
Chicken Liver Pâté	£8.95	Guacamole, Keta caviar	
Chutney, house pickles, toasted brioche		Beetroot and Goats Cheese	£8.95
		Endives, honey mustard dressing	

## MAIN COURSES

Fish and Chips	£16.50
Tartar sauce, mushy peas	
Smoked Haddock and Salmon Fish Cake	£17.00
Wilted spinach, lemon butter, poached egg	
Pan Seared Cod with Lemon & Parsley Crust	£19.00
Summer greens, beurre noisette	
Oregano and Lemon Breaded Chicken Breast	£16.00
New potato, and watercress, salsa Verde	
Lamb Cutlet	£19.00
Fruity cous-cous, mint	
Sage and Pumpkin Tortellini (Vegan option available)	£15.95
Wild mushroom, truffle, mushroom sauce, vegetarian parmesan	
Caesar Salad	£8.95/£10.95
Cos, croutons, anchovies, parmesan, Caesar dressing	
Add chicken £4 / Salmon £6	
Super Food Salad	£9.95/£12.95
Halloumi, heritage carrots, cucumber, tomato, peppers, quinoa, broccoli, lemon dressing	
Add chicken £4 / Salmon £6	

**Roast of the Day (Sundays only) £20**  
Accompanied by all the trimmings

## PIZZAS

Vegan, Vegetarian and Gluten Free options available

Garlic Bread	£6.50
Cheesy Garlic Bread	£6.75
Margherita	£11.00
Tomato sauce, mozzarella	
Florentina	£12.50
Spinach, olives, egg, mozzarella	
Formaggio-di-Capra	£12.50
Goat cheese, aubergine, roasted red peppers, sundried tomatoes, spinach, mozzarella	
Tropicana	£12.50
Pineapple, wild mushrooms, spinach, mozzarella	
Ricardo Special	£15.00
Milano salami, nduja sausages, pepperoni, jalapeños, prosciutto, mozzarella	
Steak and Rocket	£14.00
Medium rare steak, wild mushroom, sundried tomato, rocket, mozzarella	
Pancetta Pollo Picante	£14.00
Pancetta, chicken, roasted red peppers, red chilli, sundried tomato, wild mushroom, mozzarella	
Hawaiian Pizza	£12.50
Ham, pineapple, mozzarella	
Tropicana	£13.00
Pineapple, wild mushroom, spinach, mozzarella	
Formaggio-di-Capra	£13.00
Goat cheese, aubergine, roasted red peppers, sundried tomato, spinach, mozzarella	
Pancetta Pollo Picante	£13.00
Pancetta, chicken, roasted red peppers, red chilli, sundried tomato, wild mushroom, mozzarella	
Ricardo Special	£15.00
Milano salami, nduja sausages, pepperoni, jalapeños, tomato sauce, mozzarella	

## CALZONE

Apple and Pear Crumble	£7.50
Custard or vanilla ice-cream	
Sticky Toffee Pudding	£7.50
Honeycomb ice-cream, toffee sauce	
Chocolate Brownie	£7.50
Vanilla ice-cream, chocolate sauce	

## THE GRILL

Peppercorn Sauce £2.50 / Béarnaise Sauce £2.50 / Red Wine Jus £2.50

10oz Ribeye	£28.00
Hand-cut chips	
8oz Sirloin	£26.00
Hand-cut chips	
8oz Fillet	£30.00
Hand-cut chips	
Gammon	£16.00
Pineapple, fried egg, hand-cut chips	
Lobster - 1/2 or whole	Market price
Garlic butter, French fries	
Surf and Turf	Market price
8oz fillet, 1/2 lobster, garlic butter, french fries	

All dishes from The Grill are accompanied by flat mushroom and confit tomato

## BURGERS

Beef Burger	£13.00
Lettuce, tomato, pickles, red onions, burger sauce, brioche bun	
Cheeseburger	£14.00
Lettuce, tomato, pickles, red onions, burger sauce, brioche bun	
Bacon Cheeseburger	£14.00
Lettuce, tomato, pickles, red onions, burger sauce, brioche bun	
Grilled Cajun Spiced Chicken Burger	£13.00
Roasted peppers, smoked applewood cheese, lettuce, tomato, pickles, red onions, burger sauce, brioche bun	
Veggie Burger	£12.00
Lettuce, tomato, pickles, red onions, burger sauce, brioche bun	

All of our burgers are served with fries  
Hand-cut chips £1.00 supplement

## SIDES

French Fries	£3.50
Triple Cooked Chips	£4.00
Heirloom Tomato and Red Onion Salad	£4.50
Steamed Green Beans	£4.50
Steamed Tender Stem Broccoli	£4.50
Buttery Mash	£4.00
Bang-bang Cauliflower	£4.50
Green Salad	£4.00

## DESSERTS

New York Cheesecake	£8.00
Strawberry Eton mess	
Assiette of Sorbet	£7.00
Selection of Cheese	£9.00
Brie, Black Stick Blue, Mature Cheddar, Gluten Free Crackers, Chutney, Grapes	

## FIXED MENU

(Wednesday and Thursday Only)  
2 Courses £22 - 3 Courses £27

### STARTERS

- Soup of the Day
- Ham Hock and Foie Gras Terrine  
Piccalilli, sourdough bread
- Beetroot and Goats Cheese  
Endives, honey mustard dressing

### MAIN COURSES

- Smoked Haddock and Salmon Fish Cake  
Wilted spinach, lemon butter, poached egg
- Oregano and Lemon Breaded Chicken Breast  
New potato, watercress, salsa verde
- Sage and Pumpkin Tortellini (Vegan option available)  
Wild mushroom, truffle, mushroom sauce, parmesan

### DESSERTS

- Sticky Toffee Pudding  
Honeycomb ice-cream, toffee sauce
- Chocolate Brownie  
Vanilla ice-cream, chocolate sauce
- New York Cheesecake  
Strawberry Eton mess

**Discretionary Service Charge 12.5%**

Please advise our staff of any allergens and dietary requirements

We cannot guarantee that all our dishes are free from bones or nuts. Unfortunately, it is not possible to guarantee that our busy kitchen is completely free of allergens or that our vegan friendly products have not been processed in a facility that uses animal products or come into contact with any animal products.

## CHAMPAGNE

		Bottle	Gls 125ml
Laurent-Perrier Brut	NV	£70	£12.50
Laurent-Perrier Cuvée Rosé	NV	£90	£15.50

## CHAMPAGNE PRESTIGE

		Bottle	
Perrier Jouët Belle Epoque	2013	£215	
Dom Perignon	2010	£235	
Krug Grande Cuvée	NV	£260	
Pol Roger Cuvée Sir Winston Churchill	2012	£275	
Louis Roederer Cristal	2013	£300	

## CHAMPAGNE ROSÉ

		Bottle	
Perrier Jouët Blason Rosé	NV	£105	

## SPARKLING WINES

		Bottle	Gls 125ml
Fiabesco, Prosecco extra dry DOC, Valdobbiadene, Italy		£30	£6.50
Della Vite, Prosecco DOC, Valdobbiadene (by the Delevingne Sister), Italy		£40	£8

## RED WINES

		Bottle	Gls 175ml	Gls250ml
<b>Shiraz: Cable Crossing, Murry River, South Australia</b>		£23	£5.75	£7.50
<i>Well-made Aussie Shiraz, bursting with ripe plums and Blackberries, with a delightful peppery note</i>				
<b>Pinot Noir: Les Mougeottes, Languedoc-Roussillon, France</b>		£27	£6.75	£9.25
<i>Clean and precise bouquet with black cherries and raspberry aromas, the palate is medium bodied with sappy red berry fruit and a silky long finish</i>				
<b>Merlot: De Martino Estate, Maipo, Chile</b>		£29	£6.95	£9.50
<i>Ripe dark and red berry fruit aromatics including blueberries and raspberries, combined with a plummy and spicy note</i>				
<b>Tempranillo: Ramon Bilbao Rioja Crianza, Rioja, Spain</b>		£32	£7.75	£10.50
<i>Full of black fruit plus an intriguing sour note, so that added to the sweetness of blackberries and blackcurrant comes the tang of blackberry yoghurt</i>				
<b>Malbec: Trapiche Estacion, Mendoza, Argentina</b>		£33	£7.95	£11
<i>Bursting with raspberries and red cherries beneath a lovely, lasting fragrance of violets</i>				
<b>Montepulciano: D'Abruzzo DOC Organic, Francesco C, Abruzzo, Italy</b>		£38		
<i>Elegant, unusual Italian red, brimming with red plums and blackberries and fragrant with thyme</i>				
<b>Zinfandel: Heritage, Rancho Zabaco, Sonoma California, USA</b>		£42		
<i>Jammy blackberry and spicy black pepper flavors, demonstrating the classic and distinctive characteristics of Zinfandel. Caramelized flavors and toasty notes complement the dark, rich fruit and create an approachable mouthfeel</i>				
<b>Grenache-Mourvèdre: Rasteau, La Bastille, Domaine Brusset, Rhone Valley, France</b>		£48	£12	£15
<i>A blend of Grenache and Mourvèdre, it has plump, dangerously quaffable blackberry, and mulberry flavors. Charry, delicately bitter tannins lend some structure to the finish.</i>				
<b>Sangiovese: Chianti Classico, Podere di Brancaia DOCG, Tuscany, Italy</b>		£50		
<i>Medium to full body. Lots of fruit and fine tannins: notes of ripe cherries, cedar, and cocoa.</i>				
<b>Syrah, Grenache &amp; Cinsault: Rouge de Léoube, Organic, Chateau Léoube, Provence, France</b>		£60		
<i>This is a beautiful spicy, fruity red wine with notes of blackberry, pepper, and cinnamon - all characters typically found in Syrah, the grape variety that dominates the blend. Juicy and moreish</i>				
<b>70%Merlot - 30 %Cab Sauvignon: Château Orisse du Casse, Saint-Émilion Grand Cru, Bordeaux, France</b>		£68		
<i>An opaque purple color is accompanied by aromas of blackberries, cassis, smoke, espresso, and new wood. Medium bodied, dense, ripe, and moderately structured, this wine displays a purity of Merlot rich fruit character, with depth of flavor on the finish that we've come to expect from this estate.</i>				
<b>Nebbiolo: Barolo, Cantine Giacomo Aschri DOCG, Piémonte, Italy</b>		£74		
<i>Concentrated red wine with aromas of red fruits, notes of violets and dried rose petals and hints of undergrowth. On the palate it is rich, powerful, and complete. It reveals full tannins, high acidity, and a long, spicy finish.</i>				
<b>Cabernet Sauvignon, Merlot: Pauillac, La Fleur de Haut-Bages Libéral, Pauillac, Bordeaux, France</b>		£80		
<i>Black cherry, raspberry and liquorice with toasty oak and hints of pepper.</i>				
<b>Pinot Noir: Nuits-Saint-Georges, Joseph Drouhin, Burgundy, France</b>		£95		
<i>Wine with powerful and elegant aromas, notes of cherries and blackberries, and touches of cedar. On the palate it is balanced and smooth, with an aftertaste that evokes a syrup of fruit and spices.</i>				
<b>88% Cabernet Sauvignon, 12% Merlot: Margaux Château Durfort-Vivens - 2ème Cru Classé, Bordeaux, France</b>		£140		
<i>Richly textured Bordeaux red, packed with redcurrants and blueberries and fragrant with violets and a faint perfume of tobacco.</i>				
<b>Vintage subject to change</b>				

## WHITE WINES

		Bottle	Gls 175ml	Gls 250ml
House White Wine		£25	£6.25	£8.25
<b>Pinot Grigio: Vignetto Cantelle, Le Vigne, Verona, Italy</b>		£26	£6.50	£8.50
<i>A crisp, clean Pinot Grigio with flowers on the palate and a racy acidity keeping things interesting</i>				
<b>Chardonnay: De Martino Estate, Cassablanca Valley, Chile</b>		£30	£7.25	£9.50
<i>Fresh aromas of ripe citrus fruit and peaches, along with a smooth palate with medium body</i>				

## WHITE WINES *continued*

		Bottle	Gls 175ml	Gls 250ml
<b>Sauvignon-Blanc: L5, Yealands Estate, Marlborough, N-Zealand</b>		£35	£8.5	£12
<i>Crisp and refreshing, with tangy notes of passion fruit and blackcurrant leaf and fragrances of thyme and wet stone</i>				
<b>Muscadet: Muscadet Sévre en Maine, Chateau Thébaut, Loire Valley, France</b>		£36		
<i>A brilliantly inviting nose of cooked quince and apples with a hint of Manuka honey. The palate has more of the same but with citrus acidity and a mineral note</i>				
<b>Albariño: Ramon Bilbao, Rias Baixas, Galicia, Spain</b>		£37	£9	£12.5
<i>Tropical on the nose, with pineapple and passion fruit balanced by flowers and juicy mouthful of apricot and mango</i>				
<b>Cortese: Gavi di Gavi, La Minaia, Piemonte, Italy</b>		£39		
<i>Pale gold in color with flashes of diamond brilliance, it has a light fresh mineral and citrus bouquet. The palate is crisp and dry with a hint of ripe pears and a complex array of red and green apples, the finish is mouthwateringly refreshing and lengthy</i>				
<b>Torrenes: El Esteco, 1945 Old Vines, Torrenes, Salta, Argentina</b>		£40		
<i>Intense and attractively perfumed, including notes of white roses, lime zest, lychees, jasmine, and grapey aromas. On the palate it is dry with exceptional concentration of fruit and a wonderful balancing freshness.</i>				
<b>Chardonnay: Chablis, Joseph Drouhin, Burgundy, France</b>		£48	£12	£15
<i>Elegant Chablis, herbaceous on the nose, fresh-washed with citrus, particularly lemon and grapefruit, in the mouth, all emphasized by a sprinkling of salt.</i>				
<b>Sauvignon Blanc: Sancerre, Les Grandmontains, Loire Valley, France</b>		£55		
<i>Characterised by delicate aromas of ripe fruit. In the mouth, the balance is remarkable. This wine has a round, velvety, and silky structure, which ends with a mentholated freshness, On the palate, the final note is lang and elegant.</i>				
<b>Riesling: Eroica, Washington State, USA</b>		£60		
<i>Eroica Riesling offers sweet lime and mandarin orange aromas with subtle mineral notes. The mouth-watering acidity is beautifully balanced by flavorful Washington Riesling fruit. To achieve our Eroica style we strive for bright fruit with crisp acidity and enhanced minerality.</i>				
<b>Chenin Blanc: The FMC, Ken Forrester Wine, Stellenbosch, South-Africa</b>		£75		
<i>The top wines from South Africa's 'King of Chenin' Ken Forrester. An intense and full flavoured white with a great balance of richness and freshness. Rich and honeyed with plenty of ripe apple and dried apricot fruit, this is a wine which drinks very well immediately, but also will age well too.</i>				
<b>Chardonnay: Meursault Blanc, Jean-Michel Gaunoux, Burgundy, France</b>		£95		
<i>This Meursault is ripe and tropical on the nose, while the honeyed mouth is never cloying, thanks to fine acidity and well-formed fruit</i>				
<b>Chardonnay: Puligny-Montrachet 1er Cru Les Folatières, Alain Chavy, Burgundy, France</b>		£125		
<i>Floral, lemony, and pure, this has great depth and a powerful mineral richness laced with vibrant spicy flavours.</i>				
<b>Vintage subject to change</b>				
<b>ROSÉ WINES</b>				
		Bottle	Gls 175ml	Gls 250ml
<b>Pinot Grigio: Pinot Grigio Blush, Il Sospiro, Sicily, Italy</b>		£24	£6.25	£8.25
<i>The definition of easy drinking, this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries...which may be why its name translates as 'the sigh'!</i>				
<b>33% Cinsault, 67% Grenache: Côtes de Provence Rosé, Domaine de l'Amour La Vidaubanaise, France</b>		£37	£8.5	£12
<i>Provencal rosé, fragrant and elegant as southern sunshine, full of strawberries, cherries, citrus and crushed red apples.</i>				
<b>Grenache: Porte Noire Rosé Organic, Chateau Sainte Marguerite, Provence, France</b>		£53		
<i>This delicate wine has a delightfully floral nose, with heady passion fruit. It has a strong backbone of acidity, supporting a palate of peach and orange peel.</i>				
<b>Vintage subject to change</b>				
<b>SWEET WINES</b>				
		Bottle	Gls 75ml	
<b>Moscato: Moscato D'Asti, Fontanafredda, Piemonte, Italy</b>	(50cl)	£28		£6
<i>A gentle Moscato d'Asti, with a layered bouquet of peach, Meyer lemon, pear, apple, orange blossom, rounded off by herbal notes and lychee. Excellent balance</i>				
<b>Petit Manseng: Madiran, Pacherenc du Vic Bilh, Moelleux, Chateau d'Aydie, South Ouest, France</b>	(50cl)	£38		£7
<i>A gorgeous moelleux with aromas of citrus, grapefruit, candied apricot, nuts. Moelleux attack with some acidity. Flavors of candied apricot and canned pineapple followed by lemon and unripe orange. Long aftertaste of peach and apricot with a pleasant lemon candy final.</i>				
<b>Grenache: Banyuls Rimage, clos de Paulilles, Rousillon, France</b>	(50cl)	£40		£7.5
<i>Jammy fruit (cherry, blackberry, blackcurrant, blueberry), cocoa, mocha. Rich creamy onset, enough body to counter the alcohol, long aftertaste. Devine with chocolate desserts.</i>				
<b>10%Sangiovese, 35% Malvasia, 55% Trebbiano: Vin Santo, Fattoria del Barbi, Montalcino, Italy</b>	(50cl)	£48		£10
<i>Christmas cake in a glass. Lovers of Vin Santo will know that it varies enormously, from sherry like and off dry to sweet and rich. This one is reasonably sweet, but still less so than many dessert wines, and balanced by lots of acidity. So not at all cloying. Dried fruit and treacle flavors with a boozy hit.</i>				
<b>Furmint, Hárslevelü, Zéta, Kövérszölő: Tokaji Aszu 6 Puttonyos, Patricius, Tokaji, Hungary</b>	(50cl)	£65		£12
<i>A well-defined bouquet; dried apricot, a touch of honey, lemon curd and ginger biscuits! Good focus here. The palate is medium bodied with very good acidity, real vibrancy here with tangy mango, tangerine, marmalade fruit, taut and focused towards the finish.</i>				
<b>Vidal: Vidal Icewine, Peller, Ontario, Canada</b>	(37.5cl)	£70		£13
<i>Light gold in color, it shows wonderful aromas of candied pineapple, Bartlett pear, honey, and caramel. Exotic palate with luscious, yet elegant mouthfeel shows ripe tree fruit such as peach, pear and starfruit. Exceptional balance and lingering notes of tangy citrus (lemon drops) on the finish.</i>				
<b>Vintage subject to change</b>				