

THE BRACEBRIDGE BRUNCH

ONLY AVAILABLE IN THE DINING ROOM

WEDNESDAY TO SATURDAY 9AM - 1:45PM

SUNDAY 9AM - 11.30AM

TRADITIONAL BRUNCH

The Bracebridge Full Breakfast £13.95 (agf)

Homemade Lincolnshire Sausage, Streaky Bacon, Fried or Poached Egg, Hand Reared Black Pudding, Hash Brown, Mushroom, Tomatoes, Beans & Home Baked Sourdough

The Bracebridge Big Muffin £12.95 (agf)

Sausage Patty, Streaky Bacon, Hash Brown, American Cheese Fried Egg, Tomato Chutney

Bracebridge Garden Breakfast £11.95 (v) (agf)

Veggie Sausages, Fried or Poached Egg, Smashed Avocado, Hash Brown, Tomato, Mushroom, Beans & Home Baked Sourdough

Steak & Eggs £22 (gf)

(Bottomless Brunch + £5.00)

Flat Iron Steak served with Two Fried Eggs

Young Diners - Under 14's Only

Kids Big Brekkie £8.95 (agf)

Homemade Lincolnshire Sausage, Streaky Bacon, Fried or Poached Egg, Hash Brown, Beans & Home Baked Sourdough

Kids Breakfast Muffin £5.95 (agf)

Homemade Lincolnshire Sausage & Cheese

Kids Garden Brekkie £6.95 (agf)

Veggie Sausage, Fried or Poached Egg, Smashed Avocado, Hash Brown, Beans & Home Baked Sourdough

Kids French Toast £6.95 (v)

Caramelised Banana, Lime Maple Syrup, Toasted Walnuts

Indulge In Our Bottomless Brunches

Unlimited Prosecco, draught beer, or Bucks Fizz for 90 minutes: £39.50

Upgrade to the English Bottomless Brunch with Simpsons Chalklands Sparkling Wine for £49.50

TEA | COFFEE | JUICE



Bird & Blend Tea

Great British Cuppa | Early Grey Crème MojiTEA | Strawberry Lemonade £3.50

Assembly Coffee

Espresso £2.60

Cappuccino | Latte | Flat White £3.25

Fresh Juice

Orange | Apple | Cranberry | Pineapple £3

COCKTAILS

Chalklands' Classic Cuvée Brut, Simpsons £12.50

English Bucks Fizz £12

English Sparkling Wine, Orange Juice

Bloody Mary £12

Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco

Menu is subject to a 12.5% service charge. Please advise the team of allergies or dietary requirements.

With 72 hr notice we can cater for vegetarians and vegans and gluten free.

(v) Vegetarian | (vg) Vegan | (avg) Adaptable Vegan | (gf) Gluten Free | (agf) Adaptable Gluten Free | (MP) Market Price

DINING ROOM
WEDNESDAY TO
SATURDAY 2-9PM

THE BRACEBRIDGE
MAIN MENU

SNACKS

Sourdough Bread and Jersey Butter £5 | Marinated Olives £4 | Nuts £4

STARTERS

Bolognese Arancini £14
Tomato Ragu & Parmesan

Ham Hock Terrine £10 (agf)
Burnt Apple Puree & Milk Bread

Buffalo Burrata £10 (v) (gf)
Roasted Leeks, Blood Orange

Calamari £12 (agf)
Tandoori Emulsion

Creamed Celeriac & Truffle Soup £9 (avg)
Toasted Hazelnuts & Sourdough

PUB CLASSIC MAINS

Bracebridge Fish & Chips £22 (agf)

Chips, Peas, Curry & Tartar Sauce

Roasted Glazed Ham £22 (gf)

Egg & Chips

Chicken & Ham Pie £22

Mashed Potato

Spiced Bean Pie £22 (avg)

Filo Pastry & Mashed Potato

Homemade Sausage & Mash £20

Lincolnshire Sausage, Mash & Red Wine Gravy

Flat Iron Steak £25 (gf)

Roasted Hispi & Chimichurri

SIDES

Fries | Chips £4

Truffle and Parmesan Fries £7

Cauliflower Wings & Miso Glaze £8 (v)

Mixed Seasonal Vegetables £7

3 COURSE SET LUNCH £35

(AVAILABLE WEDNESDAY TO FRIDAY - 2-4PM)

Ham Hock Terrine
Creamed Celeriac & Truffle Soup
Calamari
Bolognese Arancini
Any Main Course from Our Pub Classics

Any Dessert

CHEFS SEASONAL SPECIALS

Braised Short Rib £34* (agf)

Mashed Potato, Wild Mushrooms, Red Wine Sauce

Butter Chicken Milanese £20

Rocket Salad & Fries

Dairy Sirloin Steak £52 (gf)*

Chips & Peppercorn Sauce

Miso Roasted Cauliflower £19 (vg)

Thai Green Sauce

Market Fish of the Day (agf) (MP)

DESSERTS

Tiramisu £12 (v)

Chocolate Orange Crèmeux £14 (agf)

Orange Ice cream

Sticky Toffee Pudding £10 (v)

Vanilla Ice Cream

Passion Fruit Curd £10 (v) (agf)

Meringue, Lime Curd Ice Cream

CHEESE BOARD £14

Stilton, Cheddar, Brie,
Celery Crackers & Chutney

5 COURSE LUNCH OR DINNER £85 pp

Enjoy a 5-course dining experience for two,
where each guest selects from the main menu one...

Snack | Starter | Main | Side | Dessert | Cheese Board

(*£15 supplement on Sirloin)

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*Please note that, due to the nature of their cut, braised short ribs will contain a high-fat content; the kitchen is unable to amend this.

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DINING ROOM
SUNDAY 12-5

SUNDAYS AT
THE BRACEBRIDGE

◊ STARTERS ◊

Bolognese Arancini £14

Tomato Ragu & Parmesan

Buffalo Burrata £10 (v) (gf)

Roasted Leeks, Blood Orange

Ham Hock Terrine £10 (agf)

Burnt Apple Puree & Milk Bread

Creamed Celeriac & Truffle Soup £9 (avg)

Toasted Hazelnuts & Sourdough

Calamari £12

Tandoori Emulsion

◊ SNACKS ◊

Sourdough Bread and Jersey Butter £5

Marinated Olives £4

Nuts £4

Braised Short Rib* £34 (agf)

Mashed Potato, Wild Mushrooms, Red Wine Sauce

Miso Roasted Cauliflower £19 (vg)

Thai Green Sauce

Market Fish of the Day (agf) (MP)

Homemade Sausage & Mash £20

Lincolnshire Sausage, Mash & Red Wine Gravy

Roasted Glazed Ham £22 (gf)

Egg & Chips

◊ SIDES ◊

Truffle and Parmesan Fries £7

Cauliflower Wings & Miso Glaze £8

Mixed Seasonal Vegetables £7

FAMILY STYLE SUNDAY ROAST

Roast Beef, Chicken, Ham or Spiced Bean Pie Served alongside Cauliflower Cheese, Yorkshire Pudding, Mixed Vegetables, Roast Potatoes, & Red Wine Gravy

2 Courses £35 - 3 Courses £42

Available Every Sunday 12pm - 5pm

◊ YOUNG DINERS
(Under 14's only) ◊

2 Courses £15

Cheeseburger, Chips & Beans / Peas

Turkey, Egg, Chips & Beans / Peas

Sausage, Chips & Beans / Peas

Scampi, Chips & Beans / Peas

Kiddies Sunday Roast (available Sundays only)

Kids Ice Cream

Tiramisu £12 (v)

Chocolate Orange Crèmeux £14 (agi)

Orange Ice cream

Sticky Toffee Pudding £10 (v)

Vanilla Ice Cream

Passion Fruit Curd £10 (v) (agf)

Meringue, Lime Curd Ice Cream

CHEESE BOARD - £14

Stilton, Cheddar & Brie,
Celery Crackers & Chutney

◊ SIGNATURE COCKTAILS ◊

The Sherry Bakewell £12

Sherry, Amaretto, Orange Liquor

Spiced Negroni £12

Ophir Spiced Gin, Campari, Dolin Rouge

Old Fashioned £12

Wild Turkey Bourbon, Sugar, Angostura Bitters

◊ BRUNCH SERVED ◊

9 AM - 11.30 AM

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ONLY AVAILABLE IN THE DINING ROOM

SERVED WEDNESDAY TO SATURDAY 2PM - 4PM
(PRE-BOOKED ONLY)

AFTERNOON TEA

SWEET

- Chocolate Cake, Blood Orange & Toasted Hazelnut
- Coconut & Pineapple Mousse
- Frangipane Mince Tart
- Passionfruit Pavlova

SAVOURY

- Sage & Onion Sausage Roll, Burnt Apple Ketchup
- Smoked Turkey & Cranberry Finger Sandwich
- Cucumber, Dill & Cream Cheese Finger Sandwich
- Smoked Salmon & Crème Fraîche Finger Sandwich

SCONES

- Seasonal Fruit Scone
- Traditional Devonshire Scone
- With Homemade Fruit Jam & Devonshire Clotted Cream

Bird & Blend Tea Co.



An independent, award-winning tea company on a mission to spread happiness & reimagine tea! A B-Corp company focusing on people, ethics, charity and community

Great British Cuppa - Black Tea | medium-caffeine
House English Breakfast tea - a true classic

Mojitea - Green Tea | low-caffeine
Refreshing Green Tea, mint & lime

Earl Grey Crème Tea - Black Tea | medium-caffeine
Fresh & fragrant with a hint of vanilla

Strawberry Lemonade - Fruit Tea | caffeine-free
Real strawberry chunks & zesty lemon peel

Simpsons 'Chalklands' Classic Cuvée

Recently achieving gold and "Best in Class" at the Champagne and Sparkling Wine World Championships.

Chalklands Classic Cuvée epitomises English elegance, is pale gold in colour and exhibits fresh notes of crisp green apple balanced with nuances of flint.



PRICES

Afternoon Tea
Traditional Afternoon Tea £39.50

Sparkling Afternoon Tea
Afternoon Tea with Simpsons English Sparkling £49.50
Additional Glass £10
Upgrade to a bottle for an extra £26 (min 2 persons)

Cocktail Afternoon Tea
Afternoon Tea with Choice of Cocktail £49.50

COCKTAILS

Lynchburg Lemonade £12
Jack Daniels, Lemon/Lime Juice, Orange Liquor, Lemonade

English Buck's Fizz £12
Chalklands English Sparkling Wine & Fresh Orange Juice

English Aperol Spritz £12
Chalklands English Sparkling Wine, Aperol, Soda

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