

STARTERS

**Bolognese Arancini £14 (v)**  
Tomato Ragu & Parmesan

**Roasted Pumpkin £10 (v) (gf)**  
Smoked Ricotta & Coriander Pesto

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

**Spiced Parsnip Soup £9 (avg)**  
Sour Cream & Parsnip Crisps

**Calamari £12 (agf)**  
Tandori Emulsion

CHEFS SEASONAL SPECIALS

**Braised Short Rib £34\* (agf)**  
Charred Onion & New Potatoes

**Turkey 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 (gf) (MP)**

Bracebridge Classic Specials

Steak Night Wednesdays - Flat Iron Steak with a Pint, Gin or Glass of Wine - £25

Pie, Pint & Mash Thursdays - Any Pie & Mash - Pint, Gin or Glass of Wine - £25

Fish & Fizz Fridays - Fish & Chips & A Glass of Fizz - £25

Family Style Sunday Roast - 1 Course £28, 2 Course £35 & 3 Course £42

PUB CLASSIC MAINS

**Bracebridge Fish & Chips £22**  
Chips, Peas, Curry & Tartar Sauce

**Roasted Glazed Ham £20 (gf)**  
Egg & Chips

**Turkey and Ham Pie £22**  
Mashed Potato

**Spiced Bean Pie £22 (vg)**  
Filo Pastry & Mashed Potato

**Homemade Sausage & Mash £18**  
Lincolnshire Sausage, Mash & Red Wine Gravy

**Flat Iron Steak £25 (gf)**  
Roasted Hispi Chimichurri

SNACKS

Sourdough Bread and Jersey Butter £5  
Marinated Olives £4

Nuts £4

SIDES

Fries - £4

Chips - £4

Truffle and Paremisan Fries - £7

Cauliflower Wings & Miso Glaze - £8

Mixed Seasonal Vegetables £7

Pigs in Blankets - Honey & Mustard Emulsion £9

PRE DINNER DRINKS

**Simpsons English Sparking £12.50**

**Mulled Wine £10**

**Festive Cocktail £12**

Menu is subject to a 12.5% service charge. Please let the team know of any allergies or dietary requirements. With 72 hours notice, we can cater for vegetarians, vegans, and gluten-free diets. Dishes marked (agf) & (avg) represent dishes that can be made vegan or gluten-free upon request with adaptations to the dish.

\*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.

COMMENCING 5TH FEBRUARY 2025

## THE BRACEBRIDGE

### 3 COURSE SET LUNCH

Ham Hock Terrine  
Spiced Parsnip Soup  
Calamari  
Bolognese Arancini

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Any Main Course from Our Pub Classics

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Any Dessert

£35

(Available Wednesday to Friday - 2-4pm)

### 5 COURSE LUNCH OR DINNER

Guests Dining From Our 5 Course Set Menu  
Available Every Day 2-9pm - £85pp

Can Choose *any...*

Snack

Starter

Pub Classic Main or Chefs Special Main  
(\*£15 supplement on Sirloin)

Dessert

Cheese

### SUNDAY SET MENU

Ham Hock Terrine  
Spiced Parsnip Soup  
Calamari  
Bolognese Arancini

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Family Style Sunday Roast - £28

Roast Beef or Chicken Served alongside  
Cauliflower Cheese, Yorkshire Pudding, Mixed  
Vegetables, Roast Potatoes and Red Wine  
Reduction

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Tiramisu

Chocolate Orange Cremeux  
Orange Ice cream

Sticky Toffee Pudding  
Vanilla Ice Cream

Passion Fruit Curd  
Meringue, Lime Curd Ice Cream

Set Menu 2 Course £35 - 3 Course £42  
Available Every Sunday

## Afternoon Tea & Brunch

The Bracebridge Now Offers Brunch and Afternoon Tea in Our Main Dining Room  
To view our menu please visit our main website.

### YOUNG DINERS

Mini Fish, Chips & Beans / Peas  
Sausage Chips & Beans / Peas  
Sausage Mash and Gravy  
Ham, Egg, Chips & Beans / Peas  
Scampi, Chips & Beans / Peas  
Burger and Chips

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Kids Ice Cream

2 Courses £15

### DESSERTS

Tiramisu - £12

Chocolate Orange Cremeux - £14  
Orange Ice cream

Sticky Toffee Pudding - £10  
Vanilla Ice Cream

Passion Fruit Curd- £10  
Meringue, Lime Curd Ice Cream

### CHEESE BOARD

Stilton, Cheddar, Brie,  
Celery Crackers & Chutney £14

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