

# THE BRACEBRIDGE

WEDNESDAY TO SATURDAY 2PM-9PM  
SUNDAY 12PM-5PM

## STARTERS

**Wild Mushroom Arancini £14 (v)**  
Pesto & Parmesan

**Isle of Wight Tomatoes £10 (v) (gf)**  
Feta & Pickled Fennel

**Chicken Liver Parfait £9 (agf)**  
Cherry Jam & Brioche

**Leek & Potato Soup £8 (avg)**  
Sour Cream & Chive

**Fried Calamari £12**  
Lemon Mayonnaise

## CHEF'S SEASONAL SPECIALS

**Braised Short Rib\* - £34 (agf)**  
New Potato & Sticky Beef Sauce

**Chicken Kiev - £32 (gf)**  
Mash & Chicken Sauce

**Salt Aged Sirloin Steak - £52 (gf)**  
Chips & Peppercorn Sauce

**Aubergine Milanese - £28 (vg)**  
Tomato Sauce & Mozzarella

**Market Fish of the Day (gf) (MP)**

## Bracebridge Classic Specials

Steak Night Wednesdays	Flat Iron Steak - Pint, Gin or Glass of Wine - £29
Pie & Mash Thursdays	Any Pie & Mash - Pint, Gin or Glass of Wine - £26
Fish & Fizz Fridays	Fish & Chips - Glass of Fizz - £26
Family Style Sunday Roast	2 Courses £35 or 3 Courses £42

## PUB CLASSIC MAINS

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

**Honey & Mustard Glazed Ham £20 (gf)**  
Egg & Chips

**Chicken & Ham Pie £22**  
Mashed Potato

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

**Homemade Sausage & Mash £20**  
Lincolnshire Sausage, Mash & Red Wine Gravy

**Flat Iron Steak £25 (gf)**  
Creamed Spinach & Fries

*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) & (agv) 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.*

## SNACKS

Sourdough Bread and Jersey Butter £5  
Torch'd Gordal Olives £4  
Nuts - £4

## SIDES

Fries | Chips - £4  
Truffle and Parmesan Fries - £7  
Mashed Potato - £4  
Seasonal Vegetables £7  
Creamed Spinach £7  
Peppercorn Sauce - £4

## PRE DINNER DRINKS

**Pink Gin Spritz £12**  
Gordons Pink Gin, Elderflower Tonic, Prosecco  
**Peach Daiquiri £12**  
Silver Spiced Rum, Peach Schnapps, Lime  
**The Sherry Bakewell £12**  
Amaretto, Sherry, Orange Liqueur, Cherry

# THE BRACEBRIDGE

WEDNESDAY TO SATURDAY 2PM-9PM  
SUNDAY 12PM-5PM

## YOUNG DINERS

### Under 14's Only

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

Kids Ice Cream

2 Courses £15

## DESSERTS

**Blueberry Bread & Butter Pudding - £10**  
Crème Anglaise & Ice Cream

**Chocolate Mousse - £14**  
Szechuan & Raspberry

**Strawberry & Elderflower Cheesecake - £12**

**Passionfruit Pavlova - £10**  
Lime Curd Ice Cream

## 5 COURSE LUNCH OR DINNER

any Snack  
any Starter  
any Main & Side  
(Sirloin + £15)  
any Dessert  
Cheese Board

£85pp

## CHEESE BOARD

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

## Brunch & Afternoon Tea

Served in our main dining room.

Brunch served Wednesday to Saturday 9am - 1.45pm & Sunday 9am - 11am.

Afternoon Tea served Wednesday to Saturday 2pm - 4pm (pre-booked only).

*To view our menu please visit our main website or ask a member of staff.*

## 3 COURSE SET LUNCH

Wild Mushroom Arancini  
Chicken Parfait  
Leek & Potato Soup  
Calamari

Any Main Course from Our Pub Classics

Any Dessert

Available Wednesday to Friday - 2pm - 6pm £35

## SUNDAY SET MENU

Wild Mushroom Arancini  
Chicken Parfait  
Leek & Potato Soup  
Calamari

### Family Style Sunday Roast

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

### Any Dessert

Available Every Sunday 12pm - 5pm  
2 Courses £35 - 3 Courses £42

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