

THE BRACEBRIDGE
ONLY AVAILABLE IN THE DINING ROOM
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
Torched 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

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WEDNESDAY TO SATURDAY 2PM-9PM
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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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