

THE Bracebridge

Nibbles

Mixed Olives	£4
Orange Stuffed Gordal Olives Sea Salt and Oregano	£4.50
Baked Rustic Breads Confit Garlic, Tomato Fondue, Saffron Aioli, Butter	£7.50
Tomato Bread Serrano Ham	£5
Tomato Bread Salted Anchovy	£5
Cocktail Spanish Chorizo Sausages	£7
Lemon and Coriander Hummus Flat Bread	£4.50
Antipasti To Share	£18.50
Chorizo sausage, Cured Meats, Mini Bocconcini, Focaccia, Grilled Red Peppers & Aubergine, Mixed Olives	

Starters

Nduja King Prawn Chorizo Sausage, Saffron Aioli, Stone baked Focaccia	£11.95
Grilled Mackerel Basil Puree, Buffalo Tomato Ceviche	£9
Ham Hock and Chicken Terrine Piccalilli, Ciabatta Croutons	£8.95
Falafel Wrap Hummus, Red Onions, Cucumber, Tomato, Sumac Salad and Tzatziki	£8
Smoked Salmon Mascarpone and Watercress	£10.95
Candy Beetroot and Goat Cheese Endives, Honey Mustard Dressing	£8.95
Crispy Beef Salad with Mixed Leaves Carrot, Endive, Citrus Asian Dressing	£11.50

From the Sea

Fish and Chips Tart Sauce, Mushy Peas	£16.50
Smoked Haddock and Salmon Fish Cake Wilted Spinach, Lemon Butter, Poached Egg	£17
Pan Seared Stone Bass King Prawns, Egg Noddles, Malaysian Laksa	£21
Roasted Hake Mussels, Baby Spinach & Linguini Pasta	£20
Tuna Niçoise Olives, Heritage Tomatoes, Green Beans, Egg and Mixed Lettuce	£19
Lobster Half or Whole Garlic Butter French fries	Market Price

From the Land

Lamb Rump Tomato Consume, Baby Carrots, Baby Leeks, Tarragon	£20.50
Honey Glazed Duck Breast Pak Choi, Baby Courgette, Tomato Couscous	£21.50
Cornfed Chicken Breast Potato Gnocchi, Crouget Ribbons, Thyme Jus	£17
Gammon Pineapple, Fried Egg	£16
Beef Fillet Flat Mushroom, Confit Tomato, Triple Cooked Hand Cut Chips	£35
Surf and Turf Flat Mushroom, Confit Tomato, Triple Cooked Hand Cut Chips	Market Price

Roast of the Day (Sundays only) £20

Fixed Menu

2 Courses £22 | 3 Courses £27

(Wednesday and Thursday Only)

Starters

Grilled Mackerel Basil Puree, Buffalo Tomato Ceviche	
Ham Hock and Chicken Terrine Piccalilli, Ciabatta Croutons	
Candy Beetroot and Goat Cheese Endives, Honey Mustard Dressing	

Mains

Smoked Haddock and Salmon Fish Cake Wilted Spinach, Lemon Butter, Poached Egg	
Cornfed Chicken Breast Potato Gnocchi, Courgetti Ribbons, Thyme Jus	
Wild Mushroom Risotto Vegan Cheese	

Desserts

Sticky Toffee Pudding Honeycomb Ice-cream, Toffee Sauce	
Chocolate Brownie Sundae	
Orange Polenta Cake , Orange Syrup	

Vegetarian, Vegan and Salads

Potato Gnocchi Vegetables Ratatouille, Vegan Parmesan	£16
Aubergine, Tomato and Olive Caponata Served with Coriander Basmati Rice	£16
Wild Mushroom Risotto Vegan Cheese	£16
Caesar Salad Cos Head Croutons, Anchovies, Vegetarian Parmesan, Caesar Dressing Add chicken £4 / Salmon £6 / Prawns £5	£14
Super Food Salad	£12.95
Halloumi, Heritage Carrots, Cucumber, Tomato, Peppers, Quinoa, Broccoli Lemon Dressing Add chicken £4 / Salmon £6	
Greek Salad Cucumber, Heritage Tomato, Mixed leaves, Peppers, Red Onions, Basil Dressing	£10.50
Mozzarella and Heirloom Tomato Caprese Basil Pesto, Rocket	£11

Burgers

Double Beef Burger	£14
Brioche Bun, Bacon jam, Lettuce, Tomato, Pickles, Red Onions, Burger Sauce	
Double Bacon Cheeseburger	£15
Brioche Bun, Bacon Jam, Lettuce, Tomato, Pickles, Red Onions, Burger Sauce	
Double Cheeseburger	£16
Brioche Bun, Bacon Jam, Lettuce, Tomato, Pickles, Red Onions, Burger Sauce	
Harissa Chicken Thigh Burger	£13
Brioche Bun, Tzatziki, Roasted Peppers, Smoked Applewood Cheese, Lettuce, Tomato, Pickles, Red Onions, Burger Sauce	
Garden Burger Brioche Bun, Lettuce Tomato, Pickles, Red Onions, Halloumi and Burger Sauce	£13

All burgers are served with fries or choose hand cut chips for £1.50

Pizzas

Garlic Bread	£6.50
Cheesy Garlic Bread	£6.50
Margherita Tomato Sauce, Mozzarella	£11
Formaggio-de Capra	£15
Goat Cheese, Aubergine, Red Peppers, Sundried Tomatoes, Spinach, Mozzarella	
Bracebridge Special Milano	£15
Salami, Nduja Sausages, Pepperoni, Prosciutto, Mozzarella	
Pancetta Pollo Picante Pancetta, Chicken, Red Peppers, Chilli, Sundried Tomato, Wild Mushroom	
Mozzarella	£14
Hawaiian Ham, Pineapple, Mozzarella	

Calzone

Formaggio-de-Capra	£13
Goat Cheese, Grilled Aubergine, Roasted Red Peppers, Sundried Tomato, Spinach, Mozzarella	
Pancetta Posh Picante	£13
Chicken, Pancetta, Roasted Red Peppers, Chilli, Sundried Tomato, Wild Mushroom, Mozzarella	
Bracebridge Special Milano Salami	£15
Nduja Sausages, Pepperoni, Jalapenos, Tomato Sauce, Mozzarella	

Sides

French Fries	£3.50
Triple Cooked Chips	£4
Heirloom Tomato and Red Onion Salad	£4.50
Steamed Green Beans Shallots and Garlic Butter	£5
Steamed Tender Broccoli Chilli and Sundried Tomatoes	£5
Buttery Mash	£4
Bang-Bang Cauliflower	£5
Peppercorn Sauce	£2.50
Red Wine Jus	£2.50

Desserts

Orange Polenta Cake Orange Syrup	£7.50
Sticky Toffee Pudding Honeycomb Ice-cream, Toffee sauce	£7.50
Chocolate Brownie Sundae	£7.50
Eton Mess	£8
Assiette of Sorbet	£7
Chefs Selection of Cheeses	

THE Bracebridge

Champagne

Telmont Grande Reserve Brut	NV	Bottle £70	Gls 125ml £12.50
Telmont Grande Reserve Rose Brut	NV	£80	£14.50

Champagne Prestige

Perrier Jouët Belle Epoque	2013	Bottle £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

Laurent Perrier Rose	NV	Bottle £90	
Perrier Jouët Blason Rosé	NV	£105	

Sparkling Wines

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

Red Wines

Shiraz: Cable Crossing, Murry River, South Australia <i>Well-made Aussie Shiraz, bursting with ripe plums and Blackberries, with a delightful peppery note</i>	£23	Gls 175ml £5.75	Gls250ml £7.50
Pinot Noir: Les Mougeottes, Languedoc-Roussillon, France <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>	£27	£6.75	£9.25
Merlot: De Martino Estate, Maipo, Chile <i>Ripe dark and red berry fruit aromatics including blueberries and raspberries, combined with a plummy and spicy note</i>	£29	£6.95	£9.50
Tempranillo: Ramon Bilbao Rioja Crianza, Rioja, Spain <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>	£32	£7.75	£10.50
Malbec: Trapiche Estacion, Mendoza, Argentina <i>Bursting with raspberries and red cherries beneath a lovely, lasting fragrance of violets</i>	£33	£7.95	£11
Montepulciano: D'Abruzzo DOC Organic, Francesco C, Abruzzo, Italy <i>Elegant, unusual Italian red, brimming with red plums and blackberries and fragrant with thyme</i>	£38		
Zinfandel: Heritage, Rancho Zabaco, Sonoma California, USA <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>	£42		
Grenache-Mourvèdre: Rasteau, La Bastille, Domaine Brusset, Rhone Valley, France <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>	£48	£12	£15
Sangiovese: Chianti Classico, Podere di Brancaia DOCG, Tuscany, Italy <i>Medium to full body. Lots of fruit and fine tannins: notes of ripe cherries, cedar, and cocoa.</i>	£50		
Syrah, Grenache & Cinsault: Rouge de Léoube, Organic, Chateau Léoube, Provence, France <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>	£60		
70%Merlot - 30 %Cab Sauvignon: Château Orisse du Casse, Saint-Émilion Grand Cru, Bordeaux, France <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>	£68		
Nebbiolo: Barolo, Cantine Giacomo Aschri DOCG, Piemonte, Italy <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>	£74		
Cabernet Sauvignon, Merlot: Pauillac, La Fleur de Haut-Bages Libéral, Pauillac, Bordeaux, France <i>Black cherry, raspberry and liquorice with toasty oak and hints of pepper.</i>	£80		
Pinot Noir: Nuits-Saint-Georges, Joseph Drouhin, Burgundy, France <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>	£95		
88% Cabernet Sauvignon, 12% Merlot: Margaux Château Durfort-Vivens - 2ème Cru Classé, Bordeaux, France <i>Richly textured Bordeaux red, packed with redcurrants and blueberries and fragrant with violets and a faint perfume of tobacco.</i>	£140		

Vintage subject to change

White Wines

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

White Wines continued

Sauvignon-Blanc: L5, Yealands Estate, Marlborough, N-Zealand <i>Crisp and refreshing, with tangy notes of passion fruit and blackcurrant leaf and fragrances of thyme and wet stone</i>	£35	Bottle £35	Gls 175ml £8.5	Gls 250ml £12
Muscadet: Muscadet Sévre en Maine, Chateau Thébaut, Loire Valley, France <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>	£36			
Albariño: Ramon Bilbao, Rias Baixas, Galicia, Spain <i>Tropical on the nose, with pineapple and passion fruit balanced by flowers and juicy mouthful of apricot and mango</i>	£37	£9		£12.5
Cortese: Gavi di Gavi, La Minaia, Piemonte, Italy <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>	£39			
Torrentes: El Esteco, 1945 Old Vines, Torrentes, Salta, Argentina <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>	£40			
Chardonnay: Chablis, Joseph Drouhin, Burgundy, France <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>	£48	£12		£15
Sauvignon Blanc: Sancerre, Les Grandmontains, Loire Valley, France <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>	£55			
Riesling: Eroica, Washington State, USA <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>	£60			
Chenin Blanc: The FMC, Ken Forrester Wine, Stellenbosch, South-Africa <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>	£75			
Chardonnay: Meursault Blanc, Jean-Michel Gaunoux, Burgundy, France <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>	£95			
Chardonnay: Puligny-Montrachet 1er Cru Les Folatières, Alain Chavy, Burgundy, France <i>Floral, lemony, and pure, this has great depth and a powerful mineral richness laced with vibrant spicy flavours.</i>	£125			

Vintage subject to change

Rosé Wines

Pinot Grigio: Pinot Grigio Blush, Il Sospiro, Sicily, Italy <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>	£24	Bottle £24	Gls 175ml £6.25	Gls 250ml £8.25
33% Cinsault, 67% Grenache: Côtes de Provence Rosé, Domaine de l'Amour La Vidaubanaise, France <i>Provencal rosé, fragrant and elegant as southern sunshine, full of strawberries, cherries, citrus and crushed red apples.</i>	£37	£8.5		£12
Grenache: Porte Noire Rosé Organic, Chateau Sainte Marguerite, Provence, France <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>	£53			

Sweet Wines

Moscato: Moscato D'Asti, Fontanafredda, Piemonte, Italy <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>	(37.5cl)	Bottle £28	Gls 75ml £6
Petit Manseng: Madiran, Pacherenc du Vic Bilh, Moelleux, Chateau d'Aydie, South Ouest, France <i>A gorgeous moelleux with aromas of citrus, grapefruit, candied apricot, nuts. Moelleux at-tack 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>	(50cl)	£38	£7
Grenache: Banyuls Rimage, clos de Paulilles, Rousillon, France <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>	(50cl)	£40	£7.5
10%Sangiovese, 35% Malvasia, 55% Trebbiano: Vin Santo, Fattoria del Barbi, Montalcino, Italy <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>	(50cl)	£48	£10
Furmint, Hárslevelü, Zéta, Kövérszölö: Tokaji Aszu 6 Puttonyos, Patricius, Tokaji, Hungary <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>	(50cl)	£65	£12
Vidal: Vidal Icewine, Peller, Ontario, Canada <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>	(37.5cl)	£70	£13

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