

THE Bracebridge

FROM THE KITCHEN WHILE YOU DECIDE

Fresh Baked Irish Soda Bread – £6 (v) | Gordel Olives & Spiced Nuts – £6 (vg) – (Or) Combine Both for £10

TO COMMENCE

Burrata, Sourdough, Gazpacho & Smoked Rapseed Oil (v) (a-gf)	£12
Packington Pork, Apple, Sage & Onion (a-gf)	£14
Mushroom Parfait, Chargrilled Sourdough & Shitake Mushroom (v) (a-gf)	£12
BBQ Hand-Dived Scallop, Tikka Sauce, Cashew Nuts & Coriander (gf)	£16
Treacle Cured Salmon, Fennel, Yoghurt, Dill & Pickles (a-gf)	£14
Carrot Soup, Sourdough (vg) (a-gf)	£10

MAIN EVENT

Herdwick Lamb, Broad Beans, Peas & Ewes Curd (gf) (a-df)	£34
Roasted Creedy Carver Duck, Potato Terrine & Baby Gem Ceaser (a-gf)	£32
Truffle Chicken, Parmesan Fresh Black Truffle, Garlic & Fries	£28
Chesnutt Gnocchi, Summer Courgette, Mushroom Dashi (vg)	£26
Cornish Cod, Mussels, Courgette & Champagne Cream (gf)	£30

THE GRILL

Whole line Caught Dayboat Fish for Two, Side & Sauce (a-gf)	£MP
Salt Baked Celeriac, Heritage Tomato Salad, Side & Sauce (vg)	£24
28 Day Aged Sirloin, Heritage Tomato Salad, Side & Sauce (a-gf)	£40
28 Day Aged Fillet, Heritage Tomato Salad, Side & Sauce (a-gf)	£46
28 Day Aged Rib Eye for 2, Heritage Tomato Salad, Any 2 Sides & Sauce (a-gf)	£85

SOMETHING EXTRA

Triple Cooked Chips (vg), Fries (vg), Truffle Cauliflower Cheese (v) Heritage Tomato Salad (vg)	
Roasted Hispi Ceaser (v), Creamy Mash (v), Peppercorn (v), Red and Shallotte Wine (v), Champagne Cream (v) or Truffle Cream (v)	£5

SOMETHING SWEET

Sherry Coconut Vegan "Trifle", Plant Based Saffron Custard & Berries (vg)	£12
Buttermilk Panna Cotta, Strawberry, Honeycomb & Basil	£12
Sticky Toffee Pudding, Salted Caramel Sauce and Vanilla Ice Cream (v)	£10
Lemon Meringue Pie, Creme Fraiche Sorbet (v)	£12

TO CONCLUDE

Baked Camembert Cheese, Rosemary and Honey & Chargrilled Sourdough (v)	£18
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YOUNG DINERS

Burger - Cheese Burger - Fish Goujons - Crispy Chicken – Macaroni Cheese (vg)	£12
All Served with Fries, Alongside a choice of dessert - Sticky Toffee Pudding or Ice Cream	

SUNDAY ROAST *(Please see full Sunday Menu)*

On a Sunday we serve the Aged Beef, Market Fish and Vegetarian option alongside Roast Potatoes, Beef Fat Carrot, Braised Beef Yorkshire or Traditional Yorkshire, Creamy Mash and Red Wine & Rosemary Gravy

(v) Vegetarian | (vg) Vegan | (gf) (a-gf) Gluten Free/Available gluten free | (a-df) Available Dairy Free 12.5% Service Charge | Dishes marked a-gf/a-df need to be on request