

BRAMLEYS

SNACKS

CORN RIBS 5

Corn ribs, togarashi, crispy garlic & chilli, sriracha mayonnaise
502kcal | GF & VG

HASH BROWN 5

Parsnip "hash brown", spring onion mayonnaise, truffle & parmesan
306kcal | GF & V

ROAST AUBERGINE 7

Roast aubergine, cumin, tahini labnah & pomegranate, toasted flatbread
215kcal

BELLY PORK 7

Crispy "middleback" belly pork, gochugang, sesame & ginger
307kcal | GF

CHICKEN LOLLIPOP 7

Ginger & coriander chicken lollipop
Green chutney yoghurt | Ranch
41kcal 83kcal
97kcal | GF

TO START

BUCKWHEAT SALAD ^{234kcal | GF} 8
Beetroot, goats curd, kalamata olives & buckwheat salad

NOTTINGHAM ASPARAGUS ^{419kcal | GF} 9
Nottingham asparagus, poached egg, manchego, hazelnut, tarragon & truffle honey

COD CHEEK ^{345kcal | GF} 9
Crispy citrus cod cheek, pickled cucumber, samphire & lemon, sauce gribiche

CURED SALMON ^{149kcal | GF} 8
Gin & Tonic cured salmon, cucumber & lemongrass granita

ANTI PASTI ^{1224kcal} 20
Dry cured & aged meats, marinated artichoke hearts, olives, cornichons & house baked breads

GARLIC & THYME CAMEMBERT ^{1110kcal} 17
Garlic & thyme studded camembert, pickled mustard seeds & remoulade

GREAT GLEN VENISON ^{333kcal} 9
Venison & green peppercorn salami, Orchard rosemary & juniper, Bramley apple & onion confit, balsamic butter & focaccia

ASIAN SPICED CAULIFLOWER ^{303kcal | VG} 8
With green nahm jim sauce & sesame seed

SWEET POTATO SOUP ^{430kcal | VG} 7
Sweet potato & coconut soup, ginger & coriander

TO FOLLOW

SPICED SHORT RIB ^{1057kcal | GF} 22
Korean spiced short rib, green papaya salad, sticky rice

SLOW BAKED CELERIAC ^{281kcal | GF & V} 16
Slow baked celeriac, cider vinegar glaze, malt, Colston Bassett blue cheese, apple & fennel

GOAN MONKFISH ^{874kcal} 22
Goan monkfish & coconut milk curry, curry leaves, galangal & coconut sambal

FISH & CHIPS ^{796kcal} 16
Castle Rock battered haddock, crushed garden peas, tartare sauce & charred lemon

PLANT BASED CHORIZO TAGLIATELLE ^{512kcal | VG} 16
Braised Heura plant-based chorizo & red wine tagliatelle

BRAISED LAMB BELLY ^{888kcal} 22
Braised lamb belly, courgette relish, kohlrabi, nori jam & wasabi crème fraiche

VENISON LOIN ^{714kcal | GF} 27
Venison loin, pickled baby vegetables, sloe gin & red wine sauce, caramelised celeriac puree, puffed wild rice

BURGERS & GRILL

KIMCHI BUTTERMILK CHICKEN ^{896kcal} 16
Buttermilk marinated chicken burger, fennel & kimchi slaw, Colston Basset cream, salt & pepper fries

BEEF BURGER ^{721kcal} 16
Emmental, steaky bacon, beef tomato, chipotle relish, pickle, flippin' amazing burger sauce. Salt & pepper fries

MUSHROOM BURGER ^{955kcal | V} 16
Pulled mushroom burger, smoked applewood cheese, chipotle relish, burger sauce & pickle

SIRLOIN STEAK ^{1113kcal} 28
35 day dry aged 8oz sirloin, skin on truffle & parmesan fries, watercress, rocket & parmesan salad

RIBEYE ON THE BONE ^{498kcal} 38
35 day dry aged 10oz ribeye on the bone, chimichurri, truffle fries & watercress

PIZZA

CAPICOLA ^{829kcal} 18
12" stone baked sourdough crust, Capicola, mozzarella, oregano & basil, tomato base

BIANCA ^{708kcal} 17
12" stone baked sourdough crust, fennel sausage, tender stem broccoli, oregano, bechamel base

BUFFALINA ^{963kcal} 17
12" stone baked sourdough crust, cherry tomato, buffalo mozzarella, tomato base, basil pesto & parmesan

VEGANO POLPETTA ^{775kcal | VG} 17
12" stone baked sourdough crust, vegan meatballs, tomato base, onion, plant based cheese

SIDES

MASHED POTATO ^{679kcal} 4

TRUFFLE & PARMESAN FRIES ^{367kcal} 4.50

HAND CUT CHIPS ^{200kcal} 4

RED CABBAGE SLAW ^{155kcal} 4

ORCHARD GARDEN SALAD ^{38kcal} 4.50

SKIN ON SALT & PEPPER FRIES ^{311kcal} 3.50

ROASTED CARROTS ^{42kcal} 4.50

VG - Vegan | **V** - Vegetarian | **GF** - Gluten free

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens. If you have any dietary requirements, please inform a member of staff before ordering. Adults need around 2000 kcals a day.