

# BRAMLEYS

## TO START

### SWEET POTATO SOUP<sup>430kcal</sup> | VG

Sweet potato & coconut soup, ginger & coriander

### BUCKWHEAT SALAD<sup>234kcal</sup> | GF

Beetroot, goats curd, kalamata olives & buckwheat salad

### CORN RIBS<sup>502kcal</sup> | GF & VG

Corn ribs, togarashi, crispy garlic & chilli, sriracha mayonnaise

### CAESAR SALAD<sup>456kcal</sup>

Baby gem, shaved parmesan, anchovies, garlic & rosemary croutons

## TO FOLLOW

### FISH & CHIPS<sup>796kcal</sup>

Castle Rock battered haddock, crushed garden peas, tartare sauce & charred lemon

### PLANT BASED CHORIZO TAGLIATELLE<sup>512kcal</sup> | VG

Braised Heura plant-based chorizo & red wine tagliatelle

### KIMCHI BUTTERMILK CHICKEN<sup>896kcal</sup>

Buttermilk marinated chicken burger, fennel & kimchi slaw, Colston Basset cream, salt & pepper fries

### SIRLOIN STEAK<sup>1113kcal</sup>

35 day dry aged 8oz sirloin, skin on truffle & parmesan fries, watercress, rocket & parmesan salad  
(Supplement of £10)

### CHICKEN & TARRAGON

Chicken & tarragon ballotine, wild mushroom & truffle fricassee, fondant potato

### BUFFALINA<sup>963kcal</sup>

12" stone baked sourdough crust, cherry tomato, buffalo mozzarella, tomato base, basil pesto & parmesan

### VEGANO POLPETTA<sup>775kcal</sup> | VG

12" stone baked sourdough crust, vegan meatballs, tomato base, onion, plant based cheese

## DESSERTS

### CHOCOLATE & VANILLA

Warm chocolate brownie, vanilla ice cream

### DATE & TOFFEE PUDDING

Sticky toffee pudding, butterscotch sauce

### ETON MESS

Strawberry, meringue with chantilly cream

### ICE CREAM & SORBET SELECTION

**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.