

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 | VG

BELLY PORK 7

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

CHICKEN LOLLIPOP 7

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

TO START

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

PURPLE BRUSSEL SPROUTS 785kcal | VG 12
Purple brussel sprouts, smoked almond, tahini (contains nuts)

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

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

SOUP OF THE DAY VG 7
Please ask a member of the team for todays soup

CURED DUCK BREAST 550kcal 14
Caramelized olives, pickled shallot, tarragon

TO FOLLOW

SPICED SHORT RIB 1057kcal 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 | GF 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 | VG 16
Pulled mushroom burger, smoked applewood cheese, chipotle relish, burger sauce & pickle. Salt & pepper fries

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

PEPPERONI 1000kcal 17
12" stone baked sourdough crust, spiced pepperoni, mozzarella, basil & tomato 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 | GF 4

TRUFFLE & PARMESAN FRIES 367kcal | GF 4.50

HAND CUT CHIPS 200kcal | GF & VG 4

RED CABBAGE SLAW 155kcal | GF & VG 4

ORCHARD GARDEN SALAD 38kcal | GF & VG 4.50

SKIN ON SALT & PEPPER FRIES 311kcal | GF 3.50

ROASTED CARROTS 42kcal | GF & VG 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.

BRAMLEYS

BAR MENU

6PM-10PM

TO START

CORN RIBS 5

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

BELLY PORK 7

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

ROAST AUBERGINE 7

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

CHICKEN LOLLIPOP 7

Ginger & coriander chicken lollipop with green chutney yoghurt or Ranch dip 97kcal | GF

SWEET POTATO SOUP 7

Sweet potato & coconut soup, ginger & coriander 430kcal | VG

TO FOLLOW

FISH & CHIPS 16

Castle Rock battered haddock, crushed garden peas, tartare sauce & charred lemon 796kcal

PLANT BASED CHORIZO TAGLIATELLE 16

Braised Heura plant-based chorizo & red wine tagliatelle 512kcal | VG

KIMCHI BUTTERMILK CHICKEN 16

Buttermilk marinated chicken burger, fennel & kimchi slaw, Colston Basset cream, salt & pepper fries 721kcal

BEEF BURGER 16

Emmental, steaky bacon, beef tomato, chipotle relish, pickle, flippin' amazing burger sauce.
Salt & pepper fries 896kcal

CAPICOLA 18

12" stone baked sourdough crust, Capicola, mozzarella, oregano & basil, tomato base 829kcal

BUFFALINA 17

12" stone baked sourdough crust, cherry tomato, buffalo mozzarella, tomato base, basil pesto & parmesan 963kcal

VEGANO POLPETTA 17

12" stone baked sourdough crust, vegan meatballs, tomato base, onion, plant based cheese 775kcal | VG

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