



# BRAMLEYS

BAR & GRILL

## MENU

### STARTERS

**King prawn skewers, sweet chilli dip 8.8**

**Baked goats cheese, beetroot puree, walnuts, honey V 8**

**Scallops, malibu butter, coconut infused mash 9.8**

**Chicken wings, barbecue & honey glaze 7.5**

**Calamari, tartar sauce 7.5**

**Halloumi, fig jam V 6.5**

**Tomato bruschetta V, Vg 6**

### MAINS

*All fillets served with seasonal greens:*

**Salmon, truffled spring pea sauce 16.5**

**Sea bass, truffled spring pea sauce 16.5**

**Chicken, creamy mushroom sauce 16.5**

**Creamy prawn pasta in tomato & white wine sauce 14.5**

**King prawns, garlic butter & white wine sauce, garlic bread 19.5**

**Aubergine, coconut infused mash, tomato velouté V 15**

### STEAKS

*All steaks 8oz., served with mixed leaves & choice of sauce:  
red wine jus, mushroom or peppercorn:*

**Ribeye steak 21.5**

**Sirloin steak 20.5**

**Surf & Turf - sirloin & jumbo prawn 28**

*All served with seasonal greens & individual sauce:*

**Lamb chops, shallot & mushroom jus 21.5**

**Lamb fillet, pernod/aniseed sauce 22.9**

**Chicken thigh steak, mushroom sauce 16**

### BURGERS

**Beef burger 12.5**

*Caramelised onion, lettuce, tomato, cheese, burger sauce.*

**Chicken burger 12.5**

*Cheese, lettuce, tomato, burger sauce.*

**Vegetarian burger V, 12.5**

*Goats cheese or halloumi, portobello mushroom, peppers,  
caramelised onion.*

**Bramleys Surf & Turf burger 16.5**

*Beef burger, jumbo prawn, caramelised onion, lettuce,  
tomato, cheese, burger sauce.*

### SIDES

**Chips V, Vg 3.5**

**Fries V, Vg 3.5**

**Sweet potato fries V, Vg 5**

**Seasonal greens V, Vg 5**

**Mixed leaves V, Vg 3**

**Sauteed mushrooms V, Vg 4**

**Sauteed baby potatoes V, Vg 4**

**Homemade coleslaw V 3.5**

*Add cheese to chips/fries + 1.5*

## DESSERTS

### **Bramleys Apple 7.5**

*Apple mousse.*

### **Cheesecake 7**

*Nutella cheesecake.*

### **Crème Brûlée 7**

*Raspberry crème brûlée.*

## DESSERT WINE

### **Mad Tokaji St Tamas Late Harvest Wine 2017 (75ml 6.7) (375ml btl 30)**

*Vivid and lively late harvest wine, the natural sugar concentration is balanced by refreshing acidity. Floral, fruity intense aromas, touch of minerality and fresh fruity lingering finish.*

### **LBV, Delaforce Port, Real Companhia Velha, Douro, Portugal 75ml 4.5**

*A deep red colour, ripe jammy plum and berry fruit aromas combine with the rich mellow flavours of wood ageing and displays the characteristic elegance, balance and harmony of the Delaforce house style. Rich and round on the palate.*

## AFTER DINNER COCKTAILS

### **Espresso Martini 10.5**

*Skyy Vodka, Coffee Liqueur, Espresso.*

### **Tiramisu Martini 10.5**

*Skyy Vodka, Fair Café, Baileys Irish Cream, Crème De Cacao.*

## DIGESTIFS

### **Amaro Montenegro 6.5**

### **Bottega Grappa 7.5**

### **Disaronno Amaretto 6.5**

### **Baileys Irish Cream 6**

### **Fair Café 6.5**

### **Molinari Sambuca 6**

(V) Vegetarian (VF) Vegan

Please inform your waiter of any allergies or dietary requirements before you order. A 12.5% service charge will be added to your bill.