



BRAMLEYS

BAR & GRILL

MENU

STARTERS

- Halloumi, fig jam V 6.5
Tomato bruschetta V, Vg 6
Mozzarella & tomato salad V 7
Chicken wings, barbecue & honey glaze 7.5
Baked goat's cheese, beetroot puree, pecans, honey V 8
Grilled octopus 9.5
Calamari, tartar sauce 7.5
King prawn skewers, sweet chilli dip 8.8
Scallops, malibu butter, coconut infused mash 9.8

MAINS

All fillets served with seasonal greens:

- Salmon fillet, truffled pea sauce 15
Sea bass fillet, truffled pea sauce 16.5
Chicken fillet, creamy mushroom sauce 16.5
Grilled octopus, truffled pea sauce 18.5
Creamy prawn pasta, tomato & white wine sauce 14.5
King prawns in garlic butter & white wine, garlic bread 19.5
Bulgur stuffed pepper, creamy pepper sauce V, Vg 14.5

STEAKS

All steaks 8oz., served with mixed leaves & choice of sauce:

red wine jus, mushroom or peppercorn:

Ribeye steak 21.5

Surf & Turf Steak - sirloin & jumbo prawn 28

Sirloin steak 20.5

All served with seasonal greens & individual sauce:

- Lamb chops, shallot & mushroom jus 21.5
Lamb fillet, pernod/aniseed sauce 20.5
Chicken thigh steak, mushroom sauce 14

BURGERS

Beef burger 12.5

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

Chicken burger 12.5

Cheese, lettuce, tomato, burger sauce.

Bramleys Surf & Turf burger 16.5

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

Vegetarian burger V, 12.5

Choice of goat's cheese OR halloumi, portobello mushroom, peppers, caramelised onion.

SIDES

- Chips V, Vg 3.5
Cheesy Chips V 5
Fries V, Vg 3.5
Cheesy Fries V 5
Sweet potato fries V, Vg 5
Truffle oil & parmesan fries V 5
Sautéed baby potatoes V, Vg 4
Sautéed mushrooms V, Vg 4
Seasonal greens V, Vg 5
Homemade coleslaw V 3.5

(V) Vegetarian (Vg) 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.

DESSERTS

All our desserts are homemade:

Bramleys Apple Mousse V 7.5

Nutella & Oreo Cheesecake V 7

Raspberry Crème Brûlée V 7

Tiramisu V 7

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

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