



BRAMLEYS

BAR & GRILL

MENU

STARTERS

- | | | |
|---|---------------------|-------------------------------------|
| Chicken wings, barbecue & honey glaze 9.5 | Octopus 13.5 | King prawns in bang bang sauce 12.5 |
| Grilled halloumi, fig jam V 9.5 | Bramleys moons 11.5 | Mussels, creamy white sauce 12.5 |
| Tomato bruschetta V 8 | Steak skewers 13 | Calamari, tartar sauce 10.5 |

MAINS

Fresh truffle pasta V 24 – served in a creamy sauce

LAND

All meat dishes garnished with chips.

Upgrade to: mashed potatoes £2 OR truffle chips £7.5

Wagyu beef burger 23

turkey bacon, cheese, lettuce, tomato, caramelised onion

Surf & Turf your wagyu burger!

Add tiger prawn £7

Chicken fillet 24

creamy mushroom sauce, broccoli, cherry tomato

Lamb cutlets/chops 28.5

mushroom gravy, broccoli

STEAKS

All our steaks are Premium Black Label, 28 days

matured. Garnished with chips, watercress &

peppercorn sauce.

Ribeye 10oz 39

Sirloin 10oz 36

Surf & Turf your steak!

Add tiger prawn £7

SEA

All fish dishes garnished with mashed potatoes.

Upgrade to: sweet potato fries £3

King prawns 25

butterflied, with garlic butter sauce

Octopus 27

sweet potato puree, chimichurri

Salmon fillet 25

celeriac puree, broccoli, cherry tomato

Sea bass fillet 25

truffled pea puree, broccoli, cherry tomato

SIDES

Fresh truffle chips V 12.5

Sweet potato fries Vg 7.5

Mashed potatoes V 6.5

Greek salad V 8.5

Creamed spinach V 6.5

(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 made in house by our talented chefs.

Bramleys apple mousse V 10.5 - *our apple shaped signature dessert, certainly one for the camera*

Chocolate brownie V 9.5 - *a classic favourite, served with vanilla ice cream*

Raspberry crème brûlée V 9 - *freshly caramelized, will definitely pass the spoon test*

Nutella & oreo cheesecake V 9 - *perfectly whipped, suggested for those with a sweet tooth*

Tiramisu V 9 - *our take on an utterly creamy dessert, perfect for coffee lovers*

AFTER DINNER COCKTAILS

Espresso Martini 13

Vodka, Coffee Liqueur, Espresso.

Tiramisu Martini 13

Vodka, Fair Café, Baileys, Crème De Cacao.

DIGESTIFS

Baileys 7

Amaretto 7.5

Caffe Corretto 6.5

Irish Coffee 9

Limoncello 5.5

B52 5.5

COFFEE & TEA

Single Espresso 2

Double Espresso 2.5

Double Machiatto 2.8

Americano 2.5

Cappuccino 3

Flat White 3

Latte 3

Hot Chocolate 4

Decaf Extra 0.5

Alternative Milk 0.5

Tea 3

English, Earl Gray, Decaf,

Green Sencha,

Peppermint, Chamomile,

Fresh Mint, Rosehip &

Hibiscus, Rooibos Orange,

Jasmine Blossom

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