



Bracken Place  
Bar • Lounge • Restaurant

## • EVERYDAY FIZZ & BUBBLES •

**Bottega Prosecco Gold**  
Clear, characteristic, fruity and flowery with scents of golden apple, Williams pear, acacia flowers and lily  
Bottle £47.95

**Bottega Prosecco**  
Elegant citrus and white flowers.  
Bottle £47.95

**Laurent Perrier  
La Cuvee**  
Spring flowers and white peach touched with honey.  
Bottle £60.00

**Bolla Prosecco Spumante  
Extra Dry, Italy**  
Dry sparkling wine with crisp acidity, low sugar, with plenty of fruit and character.  
glass £6.75 Bottle £33.95

## • ROSÉ WINES •

**Solstice Zinfandel Rose**  
Fresh strawberry with notes of blackcurrant and violet.  
Bottle £24.00  
250ml £8.25  
175ml £6.75

**Pinot Grigio Rosato del Veneto  
Italy**  
Dry and subtly raspberry.  
Bottle £24.00  
250ml £8.25  
175ml £6.75

## • SOMETHING SWEET •

**Errázuriz Late Harvest Sauvignon Blanc,  
Casablanca Valley, Chile**  
Honey, raisins, and dried apricots..  
Bottle £21.00

## • WHITE WINES •

**Castelbello Bianco,  
Italia, Italy**  
Dry and refreshing.  
Bottle £20.00  
250ml £7.50  
175ml £6.00

**McGuigan The Pick  
Chardonnay**  
Clean and crisp with tart citrus and apple flavours.  
Bottle £24.00  
250ml £8.25  
175ml £6.75

**Corte Vigna Pinot Grigio delle  
Venezie, Italy**  
Full floral flourish and racy crispness.  
Bottle £22.50  
250ml £8.00  
175ml £6.50

**Nederburg The Manor  
Chenin Blanc, Western Cape,  
South Africa**  
Fresh and crisp pineapple, peach and guava.  
Bottle £28.00  
250ml £9.50  
175ml £7.50

**Tierra Sauvignon Blanc,  
Central Valley, Chile**  
Crisp dry and zesty.  
Bottle £21.95  
250ml £7.75  
175ml £6.25

**Vavasour Sauvignon Blanc,  
Awatere Valley, New Zealand**  
Fresh herbs, tomato stalk and blackcurrant, layered with ripe stone fruit.  
Bottle £35.95  
250ml £12.50  
175ml £9.50

**Luis Felipe Edwards Gran  
Reserva Chardonnay,  
Leyda Valley, Chile**  
Tropical fruit, lemon butter.  
Bottle £32.00

## • RED WINES •

**Castelbello Rosso**  
A soft, fruity red with juicy red berry fruit flavors.  
Bottle £20.00  
250ml £7.50  
175ml £6.00

**Errázuriz 1870 Mapuche  
Block Cabernet Sauvignon,  
Aconcagua Valley, Chile**  
Blackcurrants, brambles and vanilla.  
Bottle £29.95  
250ml £10.50  
175ml £8.00

**Élevé Pinot Noir,  
Vin de France, France**  
blueberries and spice.  
Bottle £28.00  
250ml £9.50  
175ml £7.50

**Portillo Malbec, Uco Valley,  
Mendoza, Argentina**  
Lingering peppered ripe berries.  
Bottle £32.00  
250ml £11.25  
175ml £8.75

**McGuigan The Pick Shiraz  
South Australia**  
Robust and spicy with a slightly sweet finish.  
Bottle £24.00  
250ml £8.25  
175ml £6.75

**Viña Pomal Centenario Rioja  
Crianza, Bodegas Bilbaínas  
Spain**  
Black fruit, liquorice and subtle mineral notes.  
Bottle £32.95

**Tekena Merlot,  
Central Valley, Chile**  
Raspberry and blueberry fruit.  
Bottle £23.50  
250ml £8.00  
175ml £6.50

**Passori Rosso,  
Veneto, Italy**  
Rich, smooth red wine, showing plum and dried fruit.  
Bottle £34.95

### BEER & CIDER

**Peroni**  
£4.70

**Budweiser**  
£4.70

**Corona**  
£4.70

**Hobgoblin**  
£5.10

**Rekorderlig**  
£5.10

**London Pride**  
£5.10

### STARBUCKS COFFEE

**Caffe Latte**  
Tall £4.50  
Grande £5.00

**Cappuccino**  
Tall £4.50  
Grande £5.00

**Caffe Americano**  
Tall £4.40  
Grande £4.90

**Espresso**  
Doppio £3.90  
Solo £3.40

COFFEE Add Espresso Shot 50p  
EXTRAS Add Flavoured Syrup 50p  
Add Whipped cream 50p



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# RESTAURANT MENU

## • STARTERS •

Pressing of Ham-hock, leek & whole grain mustard severed with piccalilli & roasted cauliflower  
£5.50

Texture of tomato, marinated bocconcini, olive tapenade, basil oil & balsamic glaze (V)  
£5.50

Cured mackerel, beetroot salad, walnut dressing  
£5.95

Crayfish tails marinated in sweet chilli & coriander, yoghurt dressing  
£5.50

Soup of the day, warm crusty bread (V)  
£4.50

Parmesan cup filled with fresh figs, sun-blushed tomato, Parma ham, rocket leaves & garlic oil  
£6.50\*

\*£4 SUPPLEMENT FOR INCLUSIVE

## • MAINS •

Braised Ox cheek, horseradish creamed potato, baby vegetables, crispy kale & a thyme jus  
£15.50

Confit pork belly, black pudding croquette, carrot puree, wilted spinach, fondant potato, red wine jus  
£15.50

Our Nepal chicken curry with braised rice  
£14.50

Pork & apple sausages whole mustard mash, tender stem broccoli, cider & onion jus  
£12.50

Caramelized shallot tart Tatin, roasted beetroot, salad of rocket, pear & blue cheese (V)  
£12.50

Classic fish & chips mushy peas, lemon & tartar sauce  
£15.50

Grilled fillet of seabass, olive oil crushed new potatoes, tenderstem broccoli, tomato & chive burre blanc  
£15.95

## • GRILLS •

8oz rib-eye steak roasted cherry tomatoes & mushroom, pomme neuf potatoes, watercress salad  
£23.50\*

8oz English sirloin steak, roasted cherry tomatoes & mushroom, pomme neuf potatoes, watercress salad  
£23.50\*

Bracken Place Burger 8oz steak burger or a grilled chicken breast served with a brioche bun, chunky chips, salad, tomato relish, mushroom, cheese, bacon & an onion ring  
£16.00

\*£7 SUPPLEMENT FOR INCLUSIVE

## • PIZZA, PASTA AND SALAD •

Margarita pizza  
10.50 (V)

Pesto, goats cheese, sun-dried tomato & rocket pizza (V)  
12.50

Chicken, Parma ham & mushroom pizza  
12.50

Sausage, pepperoni, green chilli, pepper pizza  
12.50

Pumpkin ravioli, wild mushroom & spinach sauce, toasted pine nuts (V)  
£13.50

Chicken ceaser salad baby gem, parmesan, anchovies, croutons & ceaser dressing  
£14.00

## • DESSERTS •

Raspberry pannacotta, summer berry compote  
£5.95

Mango charlotte torte, green apple sorbet  
£6.50

Dark chocolate brownie, milk chocolate sauce & white chocolate ice cream  
£6.50

Selection of British cheeses, apple & cider chutney, grapes, celery & sun blushed tomato bread  
£8.50\*

Sticky toffee pudding, butterscotch sauce & honeycomb ice cream  
£6.25

Vanilla cheesecake, raspberry reduction  
£5.95

£5 SUPPLEMENT FOR INCLUSIVE

*allergen information available, please ask a member of the team for details*