

Graduation at **BRAMLEYS**

2 COURSES £29.95

3 COURSES £35.95

TO START

CURRIED SWEET POTATO SOUP 440kcal | VG
Onion bhaji, curry oil & chives

OX TONGUE CARPACCIO 550kcal
Rocket, mustard seeds, mooli & ciabatta

WHIPPED GOATS CHEESE 460kcal | V & GF
Burnt heritage tomato & basil granita

SMOKED SALMON HASH 630kcal | GF
New potatoes, poached egg, caviar & hollandaise

VENISON TARTARE 450kcal
Crispy potato, quail egg & black pudding

TO FOLLOW

TRUFFLE & CHICKEN BALLOTINE 670kcal | GF
Savoy cabbage, baby turnips, cauliflower, carrot & crispy potato

PEA & MINT TORTELLINI 740kcal | V & N
Spinach, tenderstem, truffle pearls, hazelnuts & parmesan

BISTRO BEEF RUMP
or try

BISTRO BEEF FILLET £10 supp 1067kcal | GF
Blade rosti, mushroom ketchup, rainbow chard, red wine jus

CRISPY PORK BELLY 840kcal
Fermented Bramley apple, black pudding, blackberry & mustard mash

PAN FRIED COD 764kcal | GF
Champagne beurre blanc, mussels, charcoal, caviar

SIDES £7 each

CAULIFLOWER CHEESE, HERB DRESSING & BACON 540kcal

TRIPLE COOKED TRUFFLE & PARMESAN CHIPS 350kcal | V

BAKED NEW POTATOES WITH GAMJA BOKKEUM 254kcal | GF & VG

BABY ROAST CARROTS, CRÈME FRAÎCHE, HAZELNUTS, POMEGRANATE & CHIVE OIL 333kcal | V & N

DESSERTS

BRAMLEY APPLE PROFITEROLE 450kcal
Apple compote, vanilla, mint

CHOCOLATE DELICE 563kcal
Caramel miso & popcorn ice cream

CROISSANT BREAD & BUTTER PUDDING 654kcal
Vanilla mascarpone, orange & chocolate ice cream

SOUS VIDE PEACH 345kcal | VG
Lemon, basil, vanilla, oats & shiraz plum sorbet

TIRAMISU SPHERE 438kcal
Chocolate coffee crumb with 200 degrees coffee

LOCAL THREE CHEESE SELECTION 650kcal | N
Quince, waffles & chutney



VG - Vegan | **V** - Vegetarian | **GF** - Gluten free | **N** - Contains nuts

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 kcal a day.

Graduation at **BRAMLEYS**

2 COURSES £33.95

3 COURSES £39.95

TO START

CURRIED SWEET POTATO SOUP 440kcal | VG
Onion bhaji, curry oil & chives

OX TONGUE CARPACCIO 550kcal
Rocket, mustard seeds, mooli & ciabatta

WHIPPED GOATS CHEESE 460kcal | V & GF
Burnt heritage tomato & basil granita

SMOKED SALMON HASH 630kcal | GF
New potatoes, poached egg, caviar & hollandaise

VENISON TARTARE 450kcal
Crispy potato, quail egg & black pudding

TO FOLLOW

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PEA & MINT TORTELLINI 740kcal | V & N
Spinach, tenderstem, truffle pearls, hazelnuts & parmesan

BISTRO BEEF RUMP
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Blade rosti, mushroom ketchup, rainbow chard, red wine jus

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Fermented Bramley apple, black pudding, blackberry & mustard mash

PAN FRIED COD 764kcal | GF
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SIDES £7 each

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TRIPLE COOKED TRUFFLE & PARMESAN CHIPS 350kcal | V

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BABY ROAST CARROTS, CRÈME FRAÎCHE, HAZELNUTS, POMEGRANATE & CHIVE OIL 333kcal | V & N

DESSERTS

BRAMLEY APPLE PROFITEROLE 450kcal
Apple compote, vanilla, mint

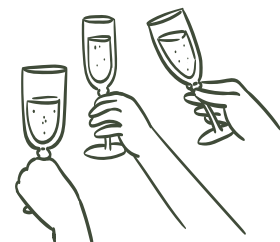
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2 FOR
£20
4-6 PM



MOJITO

Go classic or choose from our flavours - passionfruit/peach/strawberry
White rum, simple syrup, lime, mint & soda

FROZEN STRAWBERRY DAIQUIRI

Strawberry not your thing? Choose passionfruit or peach
White rum, fresh lime, fresh fruit, simple syrup & crushed ice

ESPRESSO MARTINI

Vodka, Kahlua, simple syrup, espresso & coffee beans

PORNSTAR MARTINI

Vanilla vodka, Passoã passion fruit liqueur & vanilla syrup

APEROL SPRITZ

Aperol, prosecco & soda

PIMM'S JUG
£21

FEELING SUMMERY?

Enjoy a jug of freshly prepared Pimm's &
lemonade loaded with fruit and mint!

perfect between 4

