



Bracken Place
Bar • Lounge • Restaurant

• EVERYDAY FIZZ & BUBBLES •

Heidsieck Monopole Rose, France

Fine and elegant with hints of raspberry and redcurrant.

Bottle £58.00

Heidsieck Monopole Silver NV, France

Apple, white peach and almond notes with a lovely toasty finish.

Glass £9.50 Bottle £50.00

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 Zinefandel Rose

Fresh strawberry with notes of blackcurrant and violet.

Bottle £24.50

250ml £8.75

175ml £6.75

Cote Lavande Rose, France

Dry and balanced, with an fruity notes. Elegant and mouth-watering.

Bottle £28.00

250ml £9.50

175ml £7.50

• WHITE WINES •

Castelbello Bianco, Italia, Italy

Dry and refreshing.

Bottle £22.00

250ml £7.50

175ml £6.00

McGuigan The Pick Chardonnay

Clean and crisp with tart citrus and apple flavours.

Bottle £24.50

250ml £8.75

175ml £6.75

Castelbello Rosso

A soft, fruity red with juicy red berry fruit flavors.

Bottle £22.00

250ml £7.50

175ml £6.00

Nederburg The Manor Cabernet Sauvignon, South Africa

Blackcurrants, brambles and vanilla.

Bottle £28.00

250ml £9.50

175ml £7.50

Cote Lavande Sauvignon Blanc, France

Dry and crisp with elegant body and flavours of fresh grapefruit.

Bottle £29.00

250ml £9.75

175ml £7.75

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

Élevé Pinot Noir, Vin de France, France

blueberries and spice.

Bottle £29.00

250ml £9.75

175ml £7.75

Cote Lavande Malbec, France

Lingering peppered ripe berries.

Bottle £32.00

250ml £11.00

175ml £8.00

Bolla Pinot Grigio Italy

Flavours of ripe peach and pear, hints of elderflower with a fresh finish.

Bottle £32.00

250ml £11.00

175ml £8.00

McGuigan The Pick Shiraz South Australia

Robust and spicy with a slightly sweet finish.

Bottle £24.50

250ml £8.25

175ml £6.75

Viña Pomal Centenario Rioja Crianza, Bodegas Bilbaínas, Spain

Black Fruit, liquorice and subtle mineral notes.

Bottle £37.00

250ml £12.50

175ml £9.50

Chablis Vignerons de Chablis, France

Fresh and lively with citrus, white blossom and minerality.

Bottle £45.00

Waiparra Hills Sauvignon Blanc, New Zealand

Bursting with fresh grapefruit and melon with an aromatic finish.

Bottle £37.00

250ml £12.50

175ml £9.50

Tekena Merlot, Central Valley, Chile

Raspberry and blueberry fruit.

Bottle £23.50

250ml £8.50

175ml £6.50

Chateau Lyonnat Lussac Saint Emilion, France

Bold and intense with warm spiced bread and red fruit character.

Bottle £45.00

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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• STARTERS •

Chicken liver pate
Served with pesto crostini,
cress salad
£5.50

Butternut squash & goats
cheese tart
Balsamic & rocket salad (v)
£5.70

Chefs crafted soup of the day
Warm rustic bread
(GF available) (V)
£5.50

Warm tomato &
mozzarella bruschetta
Pesto dressing (v)
£5.30

Smoked salmon &
avocado salad
Chilli & lime dressing (GF)
£6.50

Breaded
white bait
Garlic aioli dip
£5.50

• MAINS •

Crispy shredded duck
Asian style noodles, Sticky
Garlic & chilli glaze
£14.50

Homemade Chicken & leek, smoked bacon pie
Creamy mashed potato,
peas, red wine jus
£13.50

Grilled swordfish supreme
Sautéed new potatoes, caper
& prawn butter (GF)
£15.95

Thai chicken curry
Basmati rice, sweet chilli,
prawn crackers
£14.50

Old spot sausage & wholegrain
mustard mashed potato,
caramelised red onion jus, peas
£12.50

Beer battered fish & chips
Minted mushy peas, chunky chips, tartare sauce
Add pickled egg or bread and butter for £1.50
£15.50

Spiced Chickpea jambalaya
Topped with crispy tortilla
(VE) (GF)
£12.50

• BURGERS •

Falafel & spinach burger (V)
Skinny fries,
served in a toasted
floured bap, salad,
slaw, onion relish
£14.00

ADD A BURGER TOPPING
Cheese and bacon, stilton and
mushroom, guacamole & jalapeno
or BBQ pulled pork

8oz angus beef burger
Skinny fries, served in a
brioche bap,
tomato relish, salad,
slaw, onion ring
£16.00

• GRILLS •

7oz crusted lamb rump £19.00*
8oz sirloin steak £21.00*
8oz rib eye steak £21.00*

Served with seasoned potato wedges
or chunky chips, grilled flat cap
mushroom, tomato & seasonal salad

ADD A SAUCE

Choose from
Peppercorn sauce
Blue cheese sauce
Minted jus
Béarnaise
£2.00

* Supplement £5.00

• PASTA & SALAD •

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

Seafood spaghetti
Mussels, prawns, flaked salmon
served in a garlic cream, lemon zest
£15.50

Asparagus & wild mushroom fettuccini
Garlic & sun blushed tomato olive oil (v)
£13.50

• PIZZA •

Margarita pizza

Pesto, feta, sun blushed tomato, rocket

BBQ pulled pork, red onion mushroom

Pepperoni, salami, red onion, fresh chilli

Ham & pineapple

£12.50

• DESSERTS •

Baked lemon cheesecake, raspberry coulis £6.50

Strawberry & Chantilly cream filled meringue £6.50

Warm dark chocolate brownie, vanilla ice cream £6.50

British cheese board, Red onion chutney, grapes, celery, cheese biscuits £6.50

Pear & summer berry crumble Vanilla ice cream or vanilla custard £6.50

Selection of ice cream & sorbets £4.50

SIDES

Beer battered onion rings (V)

Seasonal salad, pesto olive oil (V)(GF)

Chunky chips (V)

Seasoned wedges & dip (V)

Garlic ciabatta (V)

£3.00 each/ Two sides for £5.00

(V)Vegetarian (GF)Gluten Free allergen information available, please ask a member of the team for details