

FOR THE TABLE

FRESH BAKED BREAD
Dipping oils GFA

4

OLIVES Marinated in house 3.5

SMALL PLATES

HUMMUS ROYALE Warm flatbread & herb oil

7

HAM HOCK, CHICKEN & TRUFFLE TERRINE Pickled vegetable salad GF

8.5

WHOLE TIGER
PRAWNS
Chilli garlic butter GF

SALT & PEPPER SQUID

Aioli

8.5

MALAYSIAN SWEET POTATO SOUP

GFA, VG

7

CLASSIC

BRAISED FEATHERBLADE

Bourguignon garnish, buttery mash & roast carrot GF 22

FISH AND CHIPS
Garden peas, tartar sauce GF
17.5

PIE OF THE DAY

Seasonal greens, mash potatoes, red wine gravy

HERB CRUSTED COD Chorizo & Butterbean Cassoulet

BEETROOT TARTE TATIN
Goats cheese, pecan & apple salad VGA
16.5

FROM THE GRILL

BRAMSHAW BURGER

Steak burger, two cheeses, house sauce, gherkins, onion, garden salad, fries GFA 17.5

SIRLOIN STEAK

Bone marrow butter, garden salad, fries GFA 28

Add tiger prawns 4 Add peppercorn sauce 3.5

SIDES

ALL GLUTEN FREE

TRUFFLE PARMESAN FRIES

6.5

GARDEN SALAD

4.5

CHUNKY CHIPS

5.5

CHILLI TENDERSTEM BROCCOLI

7

CREAMED SPINACH

5

ONION RINGS

5

Food and beverage intolerances: Before you order your food and drinks please speak to a member of staff if you would like to know our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. A discretionary service charge of 12.5% will be added to your bill.