



Dear Guest

You will be welcomed by our friendly, experienced team and taken to your table to enjoy pre-dinner drinks.

Take your time browsing the menu which features traditional English dishes and modern European classics, our wines are selected from many different regions and are carefully chosen to complement our cuisine prepared freshly by our remarkable kitchen team .

Enjoy the views overlooking the golf course from our restaurant and enjoy its warm and friendly atmosphere, ensuring you have an enjoyable dining experience, whether you are spending time with family, friends or work colleagues.

We also offer a two or three course, set price menu which changes regularly to ensure we include the most wonderful seasonal ingredients.

Our Food is freshly cooked and where possible prepared from locally sourced ingredients by our highly focused and driven team.

Brambling's Menu

To Start

(V) Soup of the Day 

Highland Terrine 

Pickled black grape, whiskey jelly, Nut & raisin bread
£6.00

(V) **Spiced Port Poached Pear** 
Goats crud & honey grain mustard
£6.00

(V) **Pickled Pumpkin & Grilled Halloumi** 
Baby leaf, ruby & red chard salad
£6.00

Pan Steamed Mussels & Rustic bread 
Garlic & lemon liquor
£6.00

Home Cured Gravalax 
Beetroot puree, sweet mustard & dill dressing
£6.00

Broad Bean, Pomegranate & Smoked Duck Salad 
Aged balsamic dressing
£6.00

Daily Specials 
Please speak to a member of our team
£6.00

Pan Seared King Scallops
Pea puree
£8.95 / £2.95 inclusive

Warm British Egg
White pudding, dried black pig, tomato sauce & mushroom puree
£7.95 / £1.95 inclusive

Beech Smoked Salmon
Bud caper, rye bread
£8.25 / £2.25 inclusive

To Follow

(V) Seared Polenta & Warm Goats Cheese

Baby spinach, fluid raspberry jell, sous vid fig & rosemary oil
£19.00

Roast Herb Crust Pollock

Saffron fondant, poached egg & parsley cream sauce
£19.00

Braised British Feather Blade of Beef

Scallion mash sautéed kale & red wine jus
£19.00

(V) Home Made Lentil & Mushroom Pie

Stilton gratin, creamed leek & cranberry compote
£19.00

Pan Fried Hake

Broad bean & pea risotto
£19.00

Slow Cooked Shoulder of Lamb

Roasted butternut mash, onion puree & port jus
£19.00

Breast of Chicken

Fondant potato, pancetta & blackberry compote
£19.00

Daily Specials

Please speak to a member of our team
£19.00

Three Bone Rack of Lamb

Pea puree, Stilton & potato gratin
£23.95 / £4.95 inclusive

21 Day Aged Center Cut Sirloin Steak

Vine tomato, mushroom puree & skin of fries
£23.25 / £4.25 inclusive

Crisp Belly of Pork & King Scallops

Sweet potato squash & Madera jus
£20.95 / £1.95 inclusive

Side Orders

Buttered new potatoes	£3.50	Green salad	£3.50
Seasonal vegetables	£3.50	Mixed salad	£3.50
Onion rings	£3.50	Skin-on fries	£3.50
Rocket and parmesan	£3.50	Char-grilled ciabatta	£3.50

To Finish

Assiette of Iced Creams 
£6.00

Chefs Cheeses Board 
Cheese biscuits, red onion & grape chutney
£6.00

Apple Cheese Cake 
Apple puree & caramel ice cream
£6.00

Tiramisu 
Chocolate sauce & pistachio ice cream
£6.00

Trio of Profiteroles 
£6.00

Chocolate Ganache 
Fluid raspberry jell & clotted cream
£6.00

Classic Crème Brulee 
£6.00

Sticky Date & Almond Pudding 
Amaretto iced cream & toffee sauce
£6.00

Chocolate Fudge Brownie 
Peanut butter & Oreo iced cream
£6.00

Daily Specials 
Please speak to a member of our team
£6.00

A Trio of Regional Cheeses
Design your own cheese board from our selection of locally source organic cheeses
7.95 / £1.95 inclusive

 = Denotes inclusive choice, (V) Vegetarian dishes & (G) Gluten free dishes

2 Course Menu £25.00 or 3 Course Menu £29.95

Selection of 3 Farmhouse cheeses

£7.95

Cotswold Blue Veined Organic Brie

Produced by Simon Weaver

This blue veined brie is creamy and fresh tasting with a velvety texture.

Old Worcester White

Produced by Broomhall Farm

Traditionally clothed and larded pasteurized cow's milk, ripened in a large cheese store for 6 to 7 months to allow the full flavor to develop. This hard cheese is a medium strength with a distinct regional flavor and a mellow, creamy taste.

Oxford Blue

Produced by the Baron Pouget

Hand made with pasteurized cow's milk, it is a full-fat soft vegetarian cheese. Creamy with a distinctive flavor that hints of dark chocolate, white wine and tarragon. It is considered aromatic and spicy.

Bosworth Ash

Produced by Highfields Farm Dairy, Tamworth

The cheese making process starts immediately after milking while the unpasteurized milk is still warm ensuring the full flavor of the goats milk is retained, rolled in salt ash matured for an exceptionally "soft and fragile" taste and texture.

Oxford Isis

Produced by Baron Pouget

Made in Gloucestershire it is washed in Perry whilst it matures to give it a sticky, orange rind. The paste is soft and creamy; the flavor is deliciously full and distinctive, but not as pungent as the odor implies

After Dinner Drinks

Liquors

Taylor's Special Reserve Port
(50ml) **£4.40**

Courvoisier
French cognac **£3.30**

Classic Single Malt £4.95

Talisker,

Talisker Skye is the distillery's ode to these appealing contrasts, with a smoky sweetness, maritime notes and a spicy edge.

Glenkinchie

This subtly sophisticated Lowland Single Malt Scotch Whisky is a superb pre-dinner drink; try it with a few drops of water.

Lagavulin

Single malt has the massive peat-smoke that's typical of southern Islay - but also offering a dryness that turns it into a truly interesting dram.

Oban

First distilled in 1793 in the highlands of Scotland, with a slightly peaty & wood flavour

Cragganmore

Hugely complex, rich with layers of flavor and a whiff of smoke in the finish.

Dalwhinnie

Walnuts steeped in Manuka honey with vanilla sponge. Gentle smoke weaves its way through the cereal with a touch of spice.

Liquor Coffee

Gaelic Coffee,

Jameson's whiskey, filter coffee and cream **£5.25**

Highland Coffee

Famous Grouse, whiskey, filter coffee and cream **£5.25**

Calypso Coffee

Lamb's navy rum, filter coffee and cream **£5.25**

Seville Coffee

Cointreau, filter coffee and cream **£5.25**

Italian Coffee

Amaretto, filter coffee and cream **£5.25**

American Coffee

Jack Daniels, filter coffee and cream **£5.25**