

*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**

### **Chicken & Apricot Terrine**

*Red onion chutney, ciabatta croute*

5.95

### **Chefs special Soup of the Day (V)**

4.95

### **Spiced Port Poached Pear (V)**

*Goats curd & honey grain mustard*

5.25

### **Broad Bean, Pomegranate & Smoked Duck Salad**

*Aged balsamic dressing*

5.95

### **Pickled Pumpkin & Grilled Halloumi (V)**

*Baby leaf, ruby & red chard salad*

5.25

### **Chef's special**

*Please speak to a member of our team*

5.95

### **Pan Steamed Mussels & Rustic bread**

*Garlic & lemon liquor*

5.95

### **Pan Seared King Scallops**

*Pea puree*

8.95 / 2.90 supplement

### **Home Cured Gravalax**

*Beetroot puree, sweet mustard & dill  
dressing*

5.95

### **Beech Smoked Salmon**

*Bud caper, rye bread*

8.25 / 2.25 supplement

## To Follow

### **Seared Polenta & Warm Goats Cheese (V)**

Baby spinach, fluid raspberry jell, sous vid  
fig & rosemary oil  
15.95

### **Roast Herb Crust Pollock**

*Crushed baby potato cake, creamed leeks  
and garden peas*  
16.95

### **Braised British Feather Blade of Beef**

*Lyonnais potatoes, honey glazed carrots,  
sautéed kale & red wine jus*  
16.95

### **(V) Home Made Lentil & Mushroom Pie**

*Stilton gratin, creamed leek & cranberry  
compote, carrot crisp*  
15.95

### **Pan Fried Hake**

*Broad bean & pea risotto, balsamic  
dressed rocket salad, parmesan shavings*  
16.95

### **Breast of Chicken**

*Fondant potato, sautéed green beans,  
honey roast carrots, chorizo and lentil jus*  
15.95

### **Slow Cooked Shoulder of Lamb**

*Gratin potato, sautéed green beans, roast  
beetroot, onion puree & port jus*  
17.50

### **Daily Specials**

*Please speak to a member of our team*  
16.50

### **Crisp Belly of Pork**

*Broad beans, beetroot puree, char grilled  
courgette, sautéed kale, sweet potato and  
squash cake, Madeira jus*  
15.95

### **Three Bone Rack of Lamb**

*Fondant potato, roast butternut, sautéed  
green beans, parsnip crisp, red wine jus*  
23.95 / 4.95 supplement

### **21 Day Aged Center Cut Sirloin Steak**

*Grilled tomato, onion ring, skin of fries,  
watercress and rocket salad*  
21.25 / 4.25 supplement

## *Side Orders*

<b>Buttered new potatoes</b>	<b>3.50</b>	<b>Peppercorn sauce</b>	<b>3.50</b>
<b>Seasonal vegetables</b>	<b>3.50</b>	<b>Mixed salad</b>	<b>3.50</b>
<b>Onion rings</b>	<b>3.50</b>	<b>Skin-on fries</b>	<b>3.50</b>

**To finish**

**Assiette of Ice Cream**

4.95

**Chefs Cheeses Board**

*Cheese biscuits, red onion & grape  
chutney*

7.95/ 2.50 supplement

**Apple Cheese Cake**

*Apple puree & vanilla pod ice cream*

5.25

**Tiramisu**

*Chocolate sauce & vanilla pod ice cream*

5.95

**Trio of Profiteroles**

*With Chantilly cream*

5.95

**Chocolate Ganache**

*Fluid raspberry jell & clotted cream*

5.95

**Classic Crème Brulee**

6.25

**Sticky Date & Almond Pudding**

*Vanilla pod iced cream & toffee sauce*

5.45

**Chocolate Fudge Brownie**

*Peanut butter & vanilla pod ice cream*

5.50

**Daily Specials**

*Please speak to a member of our team*

5.95

*(V) Vegetarian dishes*

*Please advise your server of any allergies*

## *After Dinner Drinks*

### **Liquors**

**Taylors 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,**

Jamesons 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**