

brace&browns

BAR & KITCHEN

Bar Menu

Our freshly prepared menu sees our talented chefs use seasonal, locally sourced ingredients. These allergens; milk, egg, fish, sesame, soya, lupin, peanuts, nuts, gluten, mustard, celery, mollusc crustaceans & sulphates are present either on this menu or in our kitchen. Please do discuss any dietary requirements with our team to give you the best and safest dining experience here at b&b.

BAKESMITHS SOURDOUGH & OILS

4 (vg)

NOCELLARA OLIVES

4 (vg,gf)

MUSHROOM MAC 'N' CHEESE BALLS

Truffle aioli - 5.8 (v)

SWEET POTATO, RED ONION, SPINACH BHAJI

vegan mayo - 5.6 (vg,gf)

CHARRED PADRON PEPPERS

Smoked seasalt - 6.5 (vg,gf)

BURRATINA

chilli & honey oil - 7.8 (gf)

HOUSE FRIED CHICKEN

pickled jalapeno - 8.5

BEEF RIB

with yangnyeom sauce - 13 (gf)

SEA BASS TACO

pickled carrots, Asian slaw and pico de gallo - 11 (gf)

ISLE OF WIGHT TOMATOES

with fennel & basil oil - 7.2 (vg,gf)

SWEET POTATO FRIES

3.9 (v)

TRUFFLE & PARMESAN CHIPS

4.5 (v)

SOMETHING SWEET TO FINISH?

HOMEMADE DOUGHNUTS

caramel sauce- 6.5 (v)

VEGAN DESSERT

as this is seasonal, please ask what today's option is - 6.5 (vg,gf)

Bar Menu available Friday - Sunday