



All Day Dining Menu
12pm – 5pm Monday to Saturday

Sharing Platters

From the sea £40.00

Salmon and dill fishcakes, deep fried whitebait, tempura prawns, crispy calamari, new potatoes, toasted ciabatta, lemon aioli, mango and sweet chilli sauce

From the land £40.00

Baby back ribs, hickory smoked chicken wings, beef fillet sliders, southern fried chicken, blue cheese dip, celery, sweet chilli, mango sauce and smoky barbecue sauce

Salads

Caesar salad £5.50 / £10.00

Baby gem lettuce, anchovy, croutons, parmesan cheese, Caesar dressing

Superfood salad (vg) £6.50 / £11.00

Black and white quinoa, pomegranate, roasted squash, beetroot, red onion, house dressing

Supplement with:

Grilled chicken breast **£3.50 / £6.00**

Scottish smoked salmon **£9.50 / £12.50**

Grilled tiger prawns **£4.00 / £7.00**

Halloumi (v) **£4.00 / £7.00**

A discretionary service charge of 12.5% will be added to your bill

NOTE: all our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team



Main Dishes

Atlantic line caught cod and chips £18.00

Tartar, garden peas, chunky chips, lemon wedge

Hickory smoked full rack of barbecue pork ribs £22.00

Homemade slaw and skinny fries

Creamy lobster seafood linguini £22.00

Mussels, tiger prawn, squid, lobster and cream sauce

Pappardelle Primavera (v) £12.00

Courgette, broccoli, garden peas, oregano, double cream, truffle oil and pea shoots

Burgers

Braye “up in smoke” cheese burger £17.00

Brioche bun, bacon, cheese, onion marmalade, baby gem lettuce, tomato, gherkin, onion rings with skinny fries

Braye halloumi burger (v) £16.50

Brioche bun, lemon mayonnaise, slaw, baby gem lettuce, tomato, sweet chilli and mango sauce with skinny fries

Side dishes £4.50 per dish

Green beans and shallots
Homemade chunky chips
Buttered seasonal vegetables
Minted new potatoes
Rocket and parmesan salad

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Sandwiches

Served on your choice of white or wholemeal bread

All sandwiches come with homemade slaw and homemade crisps

Hens egg, mayonnaise, mustard cress, black pepper £7.00

Wiltshire ham, rocket, wholegrain mustard £8.00

Mature cheddar cheese, beef tomato, red onion chutney £9.00

Scottish smoked salmon, cucumber, cream cheese £13.00

Goat's cheese, cos lettuce, roasted red pepper £8.00

Hot sandwiches

All served with skinny fries

“Braye” triple decker club sandwich £14.00

Toasted bread, chicken breast, streaky bacon, egg, beef tomato, baby gem and mayonnaise

Grass fed, 21 day aged fillet steak ciabatta £16.00

Beef tomato, red onion marmalade and rocket

Vegan “Caprese” ciabatta (vg) £9.00

Vegan mozzarella, beef tomato, rocket and balsamic glaze

To finish

Seasonal berry Eton Mess £7.50

Meringue, raspberry coulis

Sticky toffee pudding £7.50

Butterscotch, vanilla ice-cream

Cheese board £10.00

Oatcakes, grapes, celery, onion chutney

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