

## COCKTAILS

### Rhubarb & Ginger Gin Sour

Whitley Neil Rhubarb & Ginger  
Gin with Lemon, Sugar and  
Egg White (optional)  
10.50

### Pornstar Martini

Absolut Vanilla, Passoa, Lime  
& Pineapple Juice  
10.50

### Bakewell

Disaronno, Chambord, Lemon,  
Raspberry and Cranberry Juice  
10.50

### Daiquiri Bacardi

Lime & Sugar with your choice  
of Strawberry, Raspberry  
or Passionfruit  
10.50

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## SANDWICHES & WRAPS

Served from  
12PM – 6PM

**Hummus,  
Roast Red Pepper  
& Artichoke Wrap**   
12.00

**Falafel & Feta Cheese**   
Sunblushed tomato,  
rocket, artisan ciabatta  
13.00

**Fish Finger**  
Brioche style bun,  
tartare sauce, gem lettuce  
13.00

**Wiltshire Ham &  
Chilli Jam**  
Hand crafted cheese,  
sourdough roll  
13.00

**Club-Toasted  
Triple Decker**  
Chicken, bacon, sliced egg,  
mayonnaise, lettuce  
14.00

**Grilled Steak  
Sautéed Mushrooms**  
Artisan ciabatta  
16.50

**ALL SERVED WITH FRIES**



# THE BRETHERTON

RESTAURANT & BAR

**ALL DAY DINING**

## NIBBLES

<b>Selection of Warm Breads</b> <b>V</b> 4.00 Olive oil and balsamic vinegar	<b>Honey &amp; Mustard Glazed Chipolatas</b> 4.00
<b>Warm Mixed Nuts</b> <b>Ve</b> 4.00	<b>Mixed Olives</b> <b>V</b> 4.00

## SMALL PLATES & SHARING

Small Plates – choose 3 for £21.00

**Seasonal Soup Of The Day** **Ve** 7.50  
Warm crusty bread

**Crispy Chicken Wings** 8.00  
Choice of dip: Bourbon or Sriracha

**Crispy Cauliflower Wings** **V** 8.00  
Choice of dip: Bourbon or Sriracha

**Creamed Mushrooms on Sourdough** 7.00

**Salt & Pepper Squid** 9.00  
Sweet chilli sauce, coriander, lime

**Cheesy Loaded Fries** 6.00  
Sour cream & sweet chilli

**BBQ Glazed Pork Belly Bites** 8.00  
Topped with mango salsa

## SALADS

**Classic Caesar** 12.95  
Cos lettuce, anchovies, croutons, caesar dressing, Italian cheese

**Superfood Poke Bowl** **Ve** 12.95  
Lightly spiced grain salad, avocado, chickpeas, soya bean peppers

**ADD:**  
**Grilled Chicken Breast** 6.50  
**Falafel** **Ve** 5.50

**V** Vegetarian | **Ve** Vegan | EU Food allergen information contained within menu items is available via a team member | \*All weights are approximate prior to cooking. | All prices include VAT at the current rate. | A discretionary 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. | All wines can be served as a 125ml measure | **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. | **CALORIES:** Adults need around 2000 kcal a day. | Please scan to view all allergens, ingredients and Kcal.



## HOME FAVOURITES

**Slow-Braised Beef Ragu Pappardelle** 15.00  
Grated Granarolo hard cheese and chives

**Pappardelle Pasta Lentil Ragout** **Ve** 14.00  
Thick pasta ribbons, matured Italian cheese, chives

**Chicken Tikka Masala** 16.50  
Poppadom, naan bread mango chutney

**Fish and Chips** 14.50  
Beer battered cod, chunky chips, peas and tartare sauce

**Asian Teriyaki Stirfry** 17.00  
Udon noodles  
**ADD: Chicken** 6.00

**Pie of the Day** 18.00  
Mashed potato, garden peas and gravy

**Aged Sirloin steak (8oz\*)** 32.00  
Grilled tomato, watercress and chunky-cut chips & choice of sauce

## BURGERS

All of our burgers are served in a brioche style bun with lettuce, tomato, red onion and chunky chips

**Aberdeen Angus Beef** 18.00  
Angus Beef Patty, BBQ sauce, bacon, Emmental cheese, gherkins & crispy onions

**Moving Mountains** **Ve** 18.00  
Plant based patty, BBQ sauce, vegan cheese, crispy onions

## PIZZA

Stone-baked 12-inch pizza with a rich tomato sauce. Gluten free available

**Margherita** **V** 14.50  
Tomato, mozzarella, herbs, rocket

**Pepperoni** 16.50  
Tomato, mozzarella, herbs

**Vegetarian Supreme** **Ve** 16.50  
Roasted squash, olives, garlic, mushroom

## SOMETHING ON THE SIDE

**Tender Stem Broccoli, Garlic & Chilli** **V** 4.00 | **Garlic Bread** **V** 3.00

**Beer-Battered Onion Rings** **V** 3.00 | **Chunky-Cut Chips** **V** 4.00

**Sweet Potato Fries** 4.00 | **Mac and Cheese** 4.00

## WINE

### WHITE WINE

**Solino Bianco**  
ITALY | 11%  
250ml 9.50 | 175ml 6.60  
Bottle 28.00

**Sauvignon Blanc, Umbala**  
WESTERN CAPE SOUTH AFRICA | 12.5%  
250ml 9.80 | 175ml 6.90  
Bottle 29.00

**Chardonnay, Jarrah Wood**  
SE AUSTRALIA | 11%  
250ml 11.00 | 175ml 7.70  
Bottle 31.50

**Pinot Grigio, Sea Change**  
VENETO ITALY | 11%  
250ml 11.70 | 175ml 8.20  
Bottle 34.50

### ROSÉ WINE

**Zinfandel Rose, Charlie Zin**  
CALIFORNIA USA | 9.5%  
250ml 9.50 | 175ml 6.60  
Bottle 28.50

**Pinot Grigio, Sea Change**  
ITALY | 11%  
250ml 11.70 | 175ml 8.20  
Bottle 34.50

### RED WINE

**Sangiovese, Primi Soli**  
PUGLIA ITALY | 12%  
250ml 9.80 | 175ml 6.90  
Bottle 29.00

**Cabernet Sauvignon, El Dueto**  
CHILE | 12%  
250ml 11.00 | 175ml 7.70  
Bottle 31.50

**Pinot Noir, Balauri**  
BANAT ROMANIA | 12.5%  
250ml 11.50 | 175ml 8.00  
Bottle 32.50

**Malbec, Equino**  
MENDOZA ARGENTINA | 13.5%  
250ml 11.70 | 175ml 8.20  
Bottle 34.50

### SPARKLING WINE & CHAMPAGNE

**Prosecco Emotivo**  
10.5%  
125ml 7.50 | Bottle 37.00

**Prosecco Rose, Emotivo**  
10.5%  
125ml 7.95 | Bottle 39.00

**Pommery Brut Royal NV, Champagne**  
FRANCE | 12.5%  
Bottle 85.00

**Pommery Rose, Champagne**  
FRANCE | 12.5%  
Bottle 95.00

Wine by the glass is available in 125ml measures on request.