

The Braywood

SPECIALS

TUESDAY

VENISON PIE £30
Carrot and swede, red
cabbage, red wine sauce

WEDNESDAY

GLAZED BEEF CHEEK £29
Horseradish creamed potato,
parsnips, kale

THURSDAY

VEAL SCHNITZEL £39
Cabbage, cranberry,
lemon new potatoes

FRIDAY

DOVER SOLE
400g-450g £65
750g-800g to share £120
Caviar butter, cauliflower

SATURDAY

TURBOT £48
Buttered leeks, orzo, razor
clams, Champagne sauce

SUNDAY

ROAST LONG HORN
BEEF RUMP CAP £35
ROAST LOIN OF PORK £33
With all the Sunday trimmings

TO START

ORKNEY SCALLOPS £33
Braywood black pudding, squash, apple

WINTER SALAD £18 (v)
Pesto, beetroot, celeriac, orange

WOOD PIGEON £21
Warm beetroot, apple, hazelnut
and chicory salad

TUNWORTH TARTLET £19 (v)
Fig, pickled walnut, pear

CRAB AGNOLOTTI £32
Cornish crab, fennel, shellfish bisque

GAME TERRINE £24
Port, quince, lemon thyme brioche

RISOTTO £33 (v)
Cep mushroom, Périgord truffle,
Hen of the Woods

TO CONTINUE

BARBECUED MONKFISH £42
Salt baked celeriac, mussels, curry sauce

FILLET OF BEEF £57
Short rib, swede, salsa verde, port sauce

CROWN PRINCE SQUASH £29
Pumpkin seed,
chicory, white wine sauce

HALIBUT £41
Clams, Jerusalem artichoke,
white vermouth sauce

CREEDY CARVER DUCK £42
Confit duck leg, glazed beetroots,
quince, duck sauce

RIBEYE £49
Beef cheek and mushroom ragu, creamed
potato, peppercorn sauce

MALT POLENTA £29 (v)
Cauliflower, parmesan, radicchio

SIDES

£7

Beef fat triple cooked chips
Buttered Chantenay carrots
Potato dauphinoise
Charred hispi cabbage
Barbecued tenderstem broccoli

TO SHARE

CHATEAUBRIAND £140
Dauphinoise potato, hispi cabbage, beef cheek
pie, Périgord truffle and port sauce