



**SAMUEL FOX** at *Bradwell*

## Starters

### **Rabbit**

Steamed suet pudding, red cabbage and cauliflower puree  
£6.25

### **Mackerel**

Pan fried fillet with crispy pancetta, sweetcorn puree  
and pickled kohlrabi  
£6.50

### **Salmon**

Home smoked, horseradish pannacotta and beetroot  
£6.75

### **Parfait**

Smooth chicken liver served with our chutney and  
homemade brioche  
£5.50

### **Black pudding**

Made in house with apples and thyme  
£6.00

### **Goat cheese**

Mousse with mulled figs and hazelnuts  
£6.00

### **Soup**

Freshly made, ask your server  
for today's flavour  
£4.50



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## Main Courses

### **Pheasant**

Roasted breast with slow cooked leg meat croquette,  
creamed leeks and wild mushrooms

£16.50

### **Chowder**

Smoked haddock and clam with a poached egg

£12.95

### **Lamb**

Slow braised shoulder with creamed Savoy cabbage & mashed potato

£15.50

### **Ribeye Steak**

Grilled tomato, mushrooms, chips and pepper sauce

£17.50

### **Red Mullet**

Pan fried fillets, chestnut and wild mushroom ravioli  
with kale and a light garlic sauce

£14.00

### **Aubergine**

Spiced twice baked soufflé with lentils, spinach and a  
three cheese and red pepper spring roll

£11.95

### **Beef**

Braised shin, fillet steak, fondant potato and onions

£16.50

### Side Orders

Selection of vegetables  
Cauliflower cheese  
Homemade chips

**All £2.95**



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## Desserts

### Lemon Meringue

White chocolate custard and raspberry sorbet

£5.75

### Chocolate mousse

With caramel and a hot caramel sauce

£5.95

### Ice Cream

Bradwell's finest, ask for today's flavours

£4.25

### Custard tart

Served with nutmeg ice cream

£5.75

### Mulled Pear

Honey and almond cone

£5.75

### Pain-Perdu

Spiced winter fruits with a prune and Armagnac ice cream

£5.50

## Dessert wine

Chateau de Stony, Muscat de Frontignan

100ml - £4.30

Half bottle - £15.75