

Keep an eye on our social media channels for information on future offerings and events (when we are allowed them!)

@braceandbrowns



b&b's

# brace&browns MENU

Before you get to the food and booze, please check in.

We require all of your party to scan the QR code below, and fill in some contact details. This is to help with the NHS' Test and Trace system



Thank you!

**NOW TURN OVER  
AND GET CHOOSING!**

# brace&browns

Before ordering a drink or some food  
please make sure you have scanned the QR code and  
filled in the Track &

Trace. This is now a Government requirement.

We may be asking to see the "Check In" and please  
dont be offended if we come back to serve you once its  
completed.

All we want is to stay open, please help us do our bit.

Thanks so much for visiting us, Now lets have an  
Aperol Spritz.

Team brace & browns xxx

# brace&browns

## HOT'S & SOFT'S

### HOT DRINKS

Pot of Tea |2.8|

*English breakfast, Earl Grey, Mint & Green*

Espresso |1.8|

Double espresso |2.5|

Americana |2.2|

Flat white |2.8|

Latte |2.9|

Cappuccino |2.9|

Mocha |3.2|

Hot chocolate |3.5|

### SOFT DRINKS

1783 Tonic Range |3|

Franklin & Sons Range from |3|

Range of Eager fruit juices |2.6|

Post-mix drinks range from |2.6|

Bottle of Coca Cola |3|

Guest softs |3|

## SPIRITS

All prices include a mixer

### GIN

Bombay Gin |4.9|  
Bosford Gin |4.9|  
Hendricks |5|  
Monkey 47 |5.8|  
6 o'clock Gin |4.9|  
Bathtub Gin |5.2|  
Star of Bombay Gin |6.7|  
Tarquins Gin |5.2|  
Guest Gins from |5.2|

### VODKA

EristoffVodka |4.8|  
Grey Goose Vodka |5.5|  
Guest vodkas from |5|

### RUM

Bacardi Blanco |4.9|  
Bacardi Oro |4.9|  
Bacardi Fuego |4.9|  
Bacardi Negra |5|  
Koko Kanu |4.9|  
Rumbillion |5.5|  
Ron Zacapa |6.5|  
Guest Rums from |5.2|

### WHISKEY

Jack Daniels 14-81  
Monkey Shoulder 15-51  
Woodford Reserve 15-51  
Glenfiddich 15 16.51

### BRANDY

Martell 14.81  
Cognac from 14-81

### VERMOUTHS

Martini Ambrato |4.8|  
Martini Rubino |4.8|

### FROM THE SHELF

Disaronno |4.9|  
Cointreau |4.9|  
Pimms |4.9|  
Chambord |4.9|  
Saint Germain |4.9|  
Southern Comfort |4.9|  
Guest spirits from |5.2|

### LIQUEURS

*Suggested serve high ball glass and topped with soda*

Guest liqueurs |5.2|  
Raspberry gin liqueur |14.8| (vg/gf)  
Lavendar gin liqueur |4.8| (vg/gf)

### TEQUILA

Olmeca Silver |4|  
Patron Silver |5.5|  
Patron XO |5.5|

### SHOOTERS

Luxardo Black |4|  
Luxardo White |41|  
The Craig David |5|  
*A shot of Tequilla w/ Pineapple Juice Chaser*

## DRINKS

### COCKTAILS

#### APERITIFS

Bloody Mimosa -Prosecco, Martini Rubinho Vermouth, Splash of Eagar OJ |8.5|  
Cherry Fizz -Cointreau, Martini Rosso, Cherry Bitters, Soda |8.5|  
Royal Lady -Prosecco, Bombay Bramble Gin, Orange Bitters |8.5|  
Amarale -Disarrano, Ginger Ale, Lime |8|  
Lemon Martini-Ambrato Riserva Vermouth & Lemon Tonic |9|  
House Negroni - |9|  
Lychee Martini -Eristoff Vodka, Martini Rosso, Cointreau, Lychee Juice, Vanilla |9.5|

#### CLASSICS

Espresso Martini -Eristoff Vodka, Patron XO & Fresh Coffee |9.5|  
Irish Espresso Martini -Eristoff Vodka, Baileys, Disarrano, Kaluha & Fresh Coffee |9|  
Old fashioned -Woodford Reserve, Brown Sugar & Orange bitters |9.5|  
The 'OG' Margarita -Olmeca Tequilla, Cointreau, Agave & Lime |9|  
Andalusian Sour -Jack Daniels, Basil, Lemon & Egg White |9|  
London Mule -Bombay Sapphire, Ginger Beer, Sugar Syrup, Lime |9|  
Geshia -Bombay Bramble, Aperol, Lychee Juice, Grapefruit & Lime |9|  
Raspberry Daiquiri -Bacardi Blanca, Raspberry, Mint & Lime |9|  
Gold Kiss -Bacardi Oro, Coconut Cream, Lemon & Sugar |9|

#### SPRITZ

Le Grand Fizz |9|  
*Grey Goose Vodka, St Germain Elderflower Liqueur, Fresh Lime & Soda*  
Aperol Spritz |7.5|  
*Aperol, Prosecco, Soda, w/ Orange*

#### HOUSE SANGRIAS - 1Litre For Sharing

The White |24| *Bombay Sapphire, St Germain, Ambrato Vermouth, Cointreau, Ginger Cordial, House White, Eager Apple, Lemon & Mint*  
The Rose |24| *Eristoff Vodka, Passoa, Peach, Martini Rosso, Rose Wine, Raspberry, Lychee, Lemon & Sugar*  
The Ibiza |26|  
*Our Managers Secret Recipe, trust us its amazing. Ask him nicely & he might say whats in it.....*

## WINE

### SPARKLING

#### **Moinet Cinegliano Prosecco DOCG, Veneto, Italy**

Bottle |28| Glass |7| Top quality Prosecco with excellent fizz and notes of red apple, pear and honeysuckle.

#### **La Todera Gabry Rose Brut Prosecco, Veneto, Italy**

Bottle |30| Crisp, dry and loaded with delicious strawberry and raspberry flavours. Perfectly pink.

#### **Bolney Estate Bubbly Brut, Sussex, England**

Bottle |49| Delicate and well balanced with delightful notes of brioche, citrus and elderflower

### WHITE

#### **Ca di Ponti Catarratto, Sicily, Italy**

Zesty, nicely textured white with peachy light tropical fruit.

Bottle |23| 125ml |6| 175ml |7| 250ml |8.5|

#### **Mirabello Pinot Grigio Veneto, Italy**

Light bodied with delicate hints of honeysuckle and pear drops.

Bottle |25| 125ml |6.5| 175ml |7.5| 250ml |9|

#### **Edwin Fox Sauvignon Blanc, Marlborough, New Zealand**

Classic Marlborough Sauvignon bursting with gooseberry, elderflower and a hint of passionfruit.

Bottle |34| 125ml |8| 175ml |9| 250ml |12|

#### **Caparrone Pecorino Pescaresci, Abruzzo, Italy**

Pecore or la pecora translates to sheep from Italian and we can see why these sheep have dwelled in this region for so long. The Wine is refreshingly crisp with layers of peach, citrus and grapefruit notes

Bottle |36|

#### **Pazo De Villarei Albarino, Galicia, Spain**

Aromatic, peachy and citrusy with a lovely long mineral finish. You can't go to Spain at the moment so drink it in.

Bottle |39| Carafe |20|

#### **Macon-Lugny Les Charmes Albert Bichot, Burgundy, France**

Elegant, full bodied and layered with brioche, hazlenut and a long buttery finish. This

White Burgundy certainly is has that 'je ne sais quoi'

Bottle |47| Carafe |24|

### ROSE

#### **Mirabello Pinot Grigio Blush Rosato, Veneto, Italy**

Bottle |25| - 125ml |6.5| - 175ml |7.5| - 250ml |8.5|

*This is a deliciously fun and fruity little number. A sweeter style pale rose.*

#### **Domaine de la Vieille Tour Rose, Provence, France**

Bottle |32|

*A perfect pink that screams Provence. Elegant, soft and packed with flavour.*

### RED

#### **Ca di Ponti Nero d'Avola, Sicily, Italy**

A juicy red with ripe black cherry and hints of spice and smokiness.

Bottle |23| 125ml |6| 175ml |7| 250ml |8.5|

#### **Altitudes Merlot Central Valley, Chile**

Full bodied but deliciously smooth. Packed with black fruit, mocha and vanilla from a touch of oak.

Bottle |25| 125ml |6.5| 175ml |7.5| 250ml |9|

#### **Lucha Rocosa Carignan, Curico, Chile**

Deliciously smooth with soft blackberry and mulberry fruit good acidity and firm ripe tannins

Bottle |29| 125ml |7| 175ml |8| 250ml |10|

#### **El Viejo del Valle Pinot Noir, Central Valley, Chile**

Sweet summer fruits on the nose lead to a silky soft, spicy finish.

Bottle |32|

#### **Cruz Alta Malbec Chairman's Blend, Mendoza, Argentina**

A touch of Cabernet and a drop of Merlot has been added to this big brooding Malbec delivering a wine packed with black fruits, chocolate and vanilla. This Malbec is WOW! So good we bought carafes for it!

Bottle |49| 125ml |9.5| 175ml |11| Carafe |25|

#### **Arnegui Rioja Gran Reserva Rioja Alta, Spain**

Intense garnet colour with complex aromas of dried fruits, cherry, cedar and spice with a lovely long finish. Oh my Gran Reserva - El Presidente

Bottle |55| Carafe |28|

#### **Amarone della Valpolicella Classico, Cesari DOCG, Veneto, Italy**

Full bodied, silky smooth and loaded with sweet black cherry, dried fruits and vanilla. If you could drink one red wine forever - this would be it!!!

Bottle |69|

## BEER

### DRAUGHT

Asahi |5.5|

Peroni |5.5|

Meantime ipa |5.5|

Sierra Nevada Cali IPA |5.3|

Cornish Orchards Cider |4.9|

### CIDER

Guest Ciders from |5.2|

### BOTTLED BEER & 0.0%

Meantime Anytime 330ml |5.3|

Meantime Chocolate Porter |5.6|

Yakimi Red 330ml |5.5|

Gem 500ml |5.3|

Guest Ale |5.5|

Keller Pils 330ml |5.2|

Neck Oil 330ml |5.4|

Peroni Gluten Free 330ml |5.3|

Peroni Libera (0.0%) 330ml |3.5|