



THE CLUBHOUSE

EVENING MENU SERVED 6PM TO 9PM

SANDWICHES

Served with side salad and homemade coleslaw

STEAK SANDWICH 9.00 | 8.10

With horseradish mayo and rocket leaves on a rustic brioche roll

THE BRANSTON CLUB 8.50 | 7.65

A triple layered toasted sandwich with bacon, lettuce, tomato, grilled chicken and egg mayo

THE MINI FISH 9.00 | 8.10

Mini fish, tartar sauce and baby gem in a glazed brioche roll

CRISPY CHICKEN WRAP 8.50 | 7.65

Panko breaded chicken, sticky barbecue or Caesar dressing and salad

TUNA MELT 9.00 | 8.10

Tuna and sweetcorn with cheddar cheese in a baked baguette

why not add...

FRIES TO YOUR SANDWICH | for only 1.00 | 0.90

LOADED FRIES

Homemade chilli and cheese 6.50 | 5.85

Cheese, bacon and spring onion 6.50 | 5.85

Cheese and jalapenos 6.00 | 5.40

GRAZING BOARDS

ULTIMATE NACHOS 5.50 | 4.95

Warm tortillas with melted cheddar and chopped jalapenos, guacamole, salsa and crème fraîche dips

GARLIC FLATBREAD 6.50 | 5.85

Crispy flatbread, garlic butter and cheese, topped with rocket

BARBECUE CHICKEN WINGS 7.50 | 6.75

AND HONEY MUSTARD SAUSAGES

With blue cheese and ranch dips

GOLFERS BOARD 10.50 | 9.45

Pork pie, honey roasted ham, homemade sausage roll, Stilton, mature cheddar, Branston pickle, giant gherkin, pickled onions and beetroot, crusty baguette and a side salad

JACKETS

Served with a dressed chopped salad add toppings 1.20 each

Cheddar cheese 6.50 | 5.85

Cheddar cheese and beans 7.00 | 6.30

Cheddar cheese and bacon 7.50 | 6.75

Tuna mayonnaise and sweetcorn 7.00 | 6.30

Homemade chilli beef 7.00 | 6.30

Members receive 10% discount

when paying with their lodgement card | prices marked in green

COCKTAILS

We have a great selection of cocktails to choose from, but if your favourite isn't on our list, please ask one of our team

Espresso Martini

Shot of espresso, Kahlua liqueur, vodka 7.50 | 6.75

Cosmopolitan

Vodka, triple sec, lime juice, cranberry juice, orange zest 8.00 | 7.20

Kir Royale

Ice cold prosecco, crème de cassis 8.00 | 7.20

Bellini

Ice cold prosecco, peach juice 7.50 | 6.75

Mojito

White rum, lime, mint, sugar syrup, soda 7.00 | 6.30

MOCKTAILS

Virgin Mojito
Mint, lime, sugar syrup, soda water, ice 5.00 | 4.50

Shirley Temple

Ginger ale, grenadine, ice 5.00 | 4.50

MADE FOR TWO

BREAD AND OIL

Mixed olives, balsamic olive oil, roasted garlic, sundried tomato focaccia 7.00 | 6.30

BAKED CAMEMBERT

Whole baked camembert served with cider onion relish, sundried tomato focaccia 11.00 | 9.90

TO START

SOUP OF THE DAY

Chef's homemade soup served with half a crusty baguette 4.50 | 4.05

PRAWN AND SALMON STACK

Atlantic prawns and smoked salmon, homemade marie rose, chopped salad 6.95 | 6.25

CREAMY GARLIC MUSHROOMS

Garlic sautéed button mushrooms creamy sauce, toasted sour dough 6.95 | 6.25

HALLOUMI FRIES

Side salad and sweet chilli dipping sauce 5.95 | 5.35

CLUB CLASSICS

HOMEMADE LASAGNE

With garlic bread and salad 12.50 | 11.25

HONEY-GLAZED HAM

Home roasted and served with two free range fried eggs, chunky chips and garden peas 11.00 | 9.90

BEER-BATTERED HADDOCK

Chunky chips, mushy peas and homemade tartar sauce 14.00 | 12.60

PIE OF THE WEEK

Chef's choice with chunky chips, garden peas and gravy 14.00 | 12.60

BIG 10^{oz} GAMMON STEAK

With a free range egg or pineapple slice, roasted tomato, sautéed closed cup mushrooms, onion rings and chunky chips 15.00 | 13.50

8^{oz} SIRLOIN STEAK

With chunky chips, onion rings, grilled tomato and peas 20.00 | 18.00

Peppercorn or Stilton sauce 2.00 | 1.80

THE CHILLI BOWL

Homemade chilli with basmati rice and rustic tortilla chips 12.00 | 10.80

MALAYSIAN PENANG CURRY

With braised rice and naan bread 13.00 | 11.70

CLASSIC CAESAR SALAD

Baby gem, parmesan, anchovies, croutons, Caesar dressing 11.50 | 10.35

FIVE BEAN CHILLI

With braised rice and homemade tortilla chips 10.00 | 9.00

SAUSAGE AND MASH

Three pork sausages, creamy mash, garden peas and pan gravy 13.00 | 11.70

VEGETABLE LASAGNE

With fries and dressed chopped salad 12.00 | 10.80

TERIYAKI SALMON

Carrot, mooli, bean sprouts, black sesame, honey and soy noodles 14.50 | 13.05

HANGING KEBABS

STEAK AND BLUE CHEESE

8oz sirloin steak, red onions, peppers, cherry tomatoes, blue cheese, giant onion ring, chunky chips, side salad and a blue cheese sauce 22.00 | 19.80

BARBECUE CHICKEN

Chicken breast, roasted peppers, cherry tomatoes, homemade slaw, skinny fries, side salad and a ranch dip 16.00 | 14.40

TANDOORI CHICKEN

Tandoori griddled chicken, peppers, red onions, cherry tomatoes, raita yoghurt, mango chutney, basmati rice and a naan bread 18.00 | 16.20

SWEET CHILLI HALLOUMI

Griddled halloumi with rainbow peppers, cherry tomatoes, red onion, glazed in a sweet chilli sauce and served with a side salad and sweet potato fries 14.50 | 13.05

AVAILABLE TO TAKE AWAY

THE MARGHERITA

Buffalo mozzarella, fresh tomato and basil 8.00 | 7.20

THE GARDEN

Vegan cheese, sweetcorn, red onion, red peppers, mushrooms 10.00 | 9.00

THE FARMHOUSE

Honey glazed ham, mushrooms and mozzarella 10.00 | 9.00

THE TANDOORI

Shredded tandoori chicken, jalapenos, red onion, mint yoghurt 10.00 | 9.00

PIZZA

THE MILANO

Prosciutto ham, pepperoni and mozzarella 10.00 | 9.00

THE CAPRINI

Goats cheese, yellow peppers, red onions 10.00 | 9.00

THE BARBECUE

Shredded chicken, peppers, red onion, barbecue sauce 10.00 | 9.00

CLUBHOUSE SPECIAL

Spiced meatballs, shredded chicken, pepperoni, yellow peppers 12.50 | 11.25

Freshly prepared on a thin crispy or deep pan base | Additional toppings 1.20 | 1.08 each | Add your sides from the selection below

BURGERS

THE CLUBHOUSE CLASSIC

Homemade 7oz beef burger on a rustic brioche roll with cheddar, bacon, onion rings, tomato, iceberg lettuce, homemade relish and fries 13.50 | 12.15

BARBECUE PULLED PORK

Barbecue pulled pork, in a glazed brioche roll with Swiss cheese, homemade slaw, skinny fries and a ranch dip 14.00 | 12.60

THE CHICKEN BURGER

Breaded chicken burger on a rustic brioche roll with cheddar, bacon, onion rings, tomato, iceberg lettuce, homemade relish and fries 13.50 | 12.15

TANDOORI CHICKEN FLATBREAD

Raita yoghurt, mango chutney and sweet potato fries 13.50 | 12.15

VEGGIE STACK

Sweet chilli griddled halloumi, sliced tomato, griddled peppers in a rustic brioche bun with sweet potato fries 12.50 | 11.25

SIDES

Coleslaw 3.00 | 2.70

Fries | Chunky chips | Sweet potato fries 3.50 | 3.15

Beer battered onion rings 3.50 | 3.15

Garlic bread | Add cheese for 0.50 | 0.45 3.00 | 2.70

Side salad 3.00 | 2.70

HEALTHY OPTIONS

Low fat, high protein, high carb dishes to power your workout!

OATMEAL BIRCHER CARB BOOST

Oats in yoghurt, a pot of berry compote, fresh banana 7.00 | 6.30

POWER OMELETTE HIGH PROTEIN

Triple egg omelette, rainbow peppers, mushrooms, onion and spinach with a chopped salad 8.00 | 7.20

GOODNESS BOWL LOW IN FAT

Griddled chicken, ribbon vegetables, soba noodles, teriyaki sauce 13.00 | 11.70

GRIDDLED SALMON OR CHICKEN HIGH PROTEIN

Sweet potato mash, wilted spinach, roasted cherry tomatoes with a balsamic glaze 14.50 | 13.05

DESSERTS

SALTED CARAMEL BROWNIE

Vanilla bean ice cream 6.00 | 5.40

STICKY TOFFEE PUDDING

With butterscotch sauce and custard 6.00 | 5.40

A SELECTION OF ICE CREAM

Your choice of three scoops with a wafer and toffee chunks.

Vanilla bean, strawberry, chocolate chunk, mint choc chip, honeycomb

HOT WAFFLE

With vanilla bean ice cream, toffee chunks and chocolate sauce 7.00 | 6.30

VANILLA CRÈME BRULÉE

Served with berries and shortbread biscuit 7.00 | 6.30

BRANSTON BISCOFF CHEESECAKE

Homemade light coffee cheesecake with a biscoff base 7.00 | 6.30

APPLE AND STRAWBERRY CRUMBLE

With vegan strawberry ice cream 6.00 | 5.40

HOT CHOCOLATE FONDANT

With vanilla bean ice cream 6.00 | 5.40

JOIN US FOR OUR DELICIOUS SUNDAY LUNCH

TWO COURSES 18.00 | 16.20 THREE COURSES 21.00 | 18.90

Book online | Gift Vouchers available | See our Sunday Lunch Menu

HOT DRINKS

	REGULAR	LARGE
AMERICANO	2.80 2.52	3.25 2.93
CAPPUCCINO	3.00 2.70	3.50 3.15
ESPRESSO	2.10 1.89	
FLAT WHITE	2.80 2.52	
LATTE	3.35 3.00	
TURMERIC LATTE	3.60 3.24	
CAFFÈ MOCHA	3.35 3.02	

POT OF TEA 2.50 | 2.25

TWININGS TEA 2.80 | 2.52

Earl grey, berry, green, lemon and ginger, camomile, peppermint

HOT CHOCOLATE 3.00 | 2.70

LUXURY CHILDREN'S HOT CHOCOLATE 2.00 | 1.80

With whipped cream and marshmallows

LUXURY HOT CHOCOLATE 3.50 | 3.15

With whipped cream and marshmallows

LUXURY BAILEYS HOT CHOCOLATE 5.95 | 5.36

With whipped cream

Add a shot...

FLAVOUR SYRUP vanilla, hazelnut, caramel 0.50 | 0.45

LIQUEUR COFFEE

Jamesons | Irish Liqueur | Disaronno Amaretto | Tia Maria 5.00 | 4.50

VEGETARIAN VEGAN We endeavour to cater for all allergies and dietary requirements however we cannot guarantee our dishes are 100% free of any specific allergen. Please inform your server before ordering of any dietary requirements or allergies.



THE CLUBHOUSE
BAR & RESTAURANT

BRANSTONCLUB.CO.UK

Branston Golf & Country Club, Burton Road, Branston,
Burton upon Trent, Staffordshire, DE14 3DP

SCAN HERE TO PLACE YOUR CONTACTLESS ORDER



FOR YOUR SAFETY THIS
MENU IS BRAND NEW
OR HAS BEEN IN
QUARANTINE FOR
AT LEAST 72 HOURS



WINE

WHITE

	175ml glass	250ml glass	Bottle 75cl
GABBIANO PINOT GRIGIO Italy	5.00 4.50	6.50 5.85	17.50 15.75
Medium bodied with a lean mineral-edge and plenty of vibrancy. Fresh apple, melon, citrus and tropical fruit on the finish			
LOS GANSOS SAUVIGNON BLANC Chile	5.00 4.50	6.50 5.85	18.00 16.20
All the 'gees' - gooseberry, grapefruit and green apples, hints of herbs in the aroma - a beautifully fresh, crisp and balanced white wine			
BLASS CHARDONNAY Australia	5.00 4.50	6.50 5.85	17.50 15.75
A delicious elegant Chardonnay packed with enticing aromas of stone fruits. Medium-bodied palate with a soft, creamy texture, subtle oak and lingering finish			
BLACK COTTAGE SAUVIGNON BLANC New Zealand 	6.00 5.40	8.00 7.20	21.50 19.35
A complex nose full of fresh gooseberry, rock melon, kiwifruit, crushed herbs and passion fruit. Zesty palate of green apple, peach, jasmine flowers - refreshingly dry finish			
LA JOYA GRAN RESERVE VOIGNIER Chile 	5.50 4.95	7.00 6.30	18.50 16.65
Yellow colour with gentle oat hints. Intense apricot and cherimoya ice cream aromas. Fresh wine of good acidity with great aromatic intensity			
SQUEALING PIG PICPOUL DE PINET France 	5.50 4.95	7.50 6.75	20.50 18.45
A bright straw colour, with a lime green tinge, this wine is fresh and aromatic on the nose with honeysuckle, peach and nettle notes			
GAVI LA LANCELOTTA Italy	6.00 5.40	8.00 7.20	21.50 19.35
A light wine, with steely minerality, apple, peach and apricot flavours and refreshing grapefruit and lime character			
TALBOTT KALI HART CHARDONNAY USA			28.50 25.65
A terrific Chardonnay with the perfect balance between tropical fruit and just a touch of French oak. Apple, lemon, toasted nuts and peach layers. Soft notes of pineapple, vanilla and caramel			

RED

	175ml glass	250ml glass	Bottle 75cl
LOS GANSOS MERLOT Chile	5.00 4.50	6.50 5.85	18.50 16.65
Deep plum red with concentrated dark fruits and hints of toasted oak on the nose. Intense fruit flavours, balanced mouth-watering acidity. Great with steak and burgers			
7 FIRES MALBEC Argentina 	5.50 4.95	7.00 6.30	19.50 17.55
Ruby-red wine displaying a fresh and fruity nose, hints of plum, blackberries and a touch of vanilla; fresh fruit flavours, supported by sweet and round tannins			
BLASS SHIRAZ Australia	5.00 4.50	6.50 5.85	17.50 15.75
This black spice Shiraz from Blass offers an incredible warming aroma and palate. Flesh fruit flavours, spicy aromas, smooth tannins - incredibly palatable - elegant finish			
KUMALA KOLOURS PINOTAGE South Africa	5.00 4.50	6.50 5.85	17.50 15.75
A juicy medium-bodied Pinotage. Ripe red fruit flavours and touch of sweet vanilla on the palate. Perfect on its own or served with grilled steak or red meats			
CHATEAU SOUVERAIN CABERNET SAUVIGNON USA	5.50 4.95	7.50 6.75	20.50 18.45
Vivid aromas of roasted vanilla, mocha and baking spices, blackberry and ripe cherry flavours. Balanced fruit, acidity and round tannins lead to a juicy, lingering finish			
MONOLOGO CRIANZA RIOJA Spain	6.50 5.85	8.50 7.65	22.00 19.80
An approachable oak-aged Rioja with aromas of ripe red fruit, liquorice and vanilla. Garnet red in colour, it is aged for 12 months in American oak barrels			
TRIVENTO GOLDEN RESERVE MALBEC Argentina			26.50 23.85
Complex and intense aromas of red fruits and floral notes wrapped in toasty oak. The palate has blackberry, plum and black cherry complemented by a sweet, spicy finish			
TALBOTT VINEYARDS KALI HART PINOT NOIR USA			29.50 26.55
Critically acclaimed wine, ultra silky in the mouth with great flavour intensity. On the palate, notes of rich red fruit, hints of oak and accentuated by soft, silky tannins			

SPARKLING BREAKFAST
FRIDAY AND SATURDAY | 9 - 11AM

Delicious 5 course breakfast including a glass of fizz 23.00 | 20.70
Book online | Gift Vouchers available | Please book 2 days in advance

ROSÉ

	175ml glass	250ml glass	Bottle 75cl
CA' DEL LAGO PINOT GRIGIO ROSÉ Italy 	5.00 4.50	6.50 5.85	17.50 15.75
A light blush from northern Italy with refreshing cranberry and raspberry fruit and a lifted, zesty finish			
TAIL SIDE WHITE ZINFANDEL USA	5.00 4.50	6.50 5.85	17.50 15.75
Medium-sweet bursting with strawberries, raspberries and cranberries			
FLEUR DE MER ROSÉ France			25.50 22.95
Aromas and flavours of watermelon, cherry, subtle citrus, peach, lavender and herbs. Appealing notes of minerality deliver a crisp finish			

CHAMPAGNE & SPARKLING

	125ml glass	Bottle 75cl
THE BOSS PROSECCO Italy		25.00 22.50
A bouquet of citrus, orchard fruit and floral notes, the palate has refreshing acidity and bubbles		
CHIO PROSECCO DOC SPUMANTE Italy		Bottle 20cl
Crisp and refreshing with citrus and vibrant green fruit flavours		8.00 7.20
LINK LAMBRUSCO BRUT ROSÉ Italy		25.00 22.50
Gently presented yet bold and complex, fine and fragrant with a pearly finish		
HOUSE CHAMPAGNE	7.50 6.75	30.00 27.00
AYALA BRUT MAJEUR CHAMPAGNE France		45.00 40.50
Owned by the House of Bollinger, light gold in colour, with a delicate mousse, Chardonnay adds a lively, fresh fruitiness on the palate, whilst Pinot Noir gives the wine richness and length		
AYALA ROSÉ MAJEUR BRUT CHAMPAGNE France		50.00 45.50
Owned by the House of Bollinger, Ayala's Rosé boasts tremendous elegance and poise with a gentle red fruit character - hints of strawberries, raspberries and even blackcurrants		
BOLLINGER SPECIAL CUVÉE NON VINTAGE CHAMPAGNE France		65.00 58.50
Bollinger is one of the oldest family houses still in existence in Champagne, their methods have little changed and their wines are still truly outstanding		