



BROOKMANS

SUNDAY

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MAKING LIFE PEACHY

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# SUNDAY BEST AT BROOKMANS



We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

## SHARING PLATES

- Warm Mini Bloomer**, Garlic & Parsley Butter 3.25
- Petit Lucques Olives** 3.50
- Warm Rustic Bread**, Olive Oil & Balsamic Vinegar 3.75
- Popcorn Chicken**, Chipotle Mayonnaise 4.50
- Warm Crispy Camembert Wedges**, Tomato Chutney & Rocket - To Share 12.50
- Vegetarian Board** - Spinach Pakoras & Coconut Yoghurt, Buffalo Cauliflower & Chipotle, Roasted Peppers, Courgette & Feta Salad. Moroccan Spiced Aubergine, Tomato Houmous & Croûtes 17.50

## STARTERS & SALADS

- Pea & Basil Soup**, Toasted Seeds & Croutons 5.75
- Pressed Blythburgh Ham Hock**, Piccalilli & Toasted Bloomer 7.75
- Pan-fried Native Scallops**, Bombay Potatoes, Indian Salad & Mint Yoghurt 11.00
- Heritage Tomato & Avocado Cocktail**, Crispy Tacos 6.75
- Free-range Mojo Chicken**, Wild Rice & Edamame Bean Salad 8.75 / 15.50
- Grilled Goats' Cheese & Salt Baked Beetroot Salad**, Toasted Walnuts & Sherry Dressing 7.50 / 14.50
- Watermelon, Fennel & Radish Salad**, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.75
- Add Grilled Halloumi, Crispy Duck or Salmon 2.50*

## SUNDAY ROASTS

- All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy
- Aubrey's Dry-aged Rump of Beef** 15.50
- Jimmy Butler's Free-range Leg of Pork & Crackling** 15.50
- Roast of the Day – See Blackboard**
- Summer Vegetable Wellington** 13.50

## MAKE THE MOST OF YOUR ROAST

- Free-range Pork & Sage Stuffing** 3.50
- Cauliflower Cheese** 3.75
- Braised Red Cabbage** 3.50
- Creamed Spinach** 3.00

## MAINS

- Free-range Chicken Milanese**, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
- Beer-battered Fish & Chips**, Peas, Tartare Sauce 14.25
- Free-range Chicken & Ham Pie**, Mash, Hispi Cabbage & Gravy 14.50
- Red Pepper & Tomato Risotto**, Piquillo Peppers, Artichokes & Pesto 14.50
- 28 Day Dry-aged 8oz Rump Cap Steak**, Chips & Béarnaise 19.75

## SIDES

- Rustic Chips** 3.75 **Green Salad & Soft Herbs, Avocado Dressing** 3.75 **Skinny Fries** 3.75

## PUDDINGS

- Crumble of the Day** - served at the table with Custard 6.25
- Warm Chocolate Fondant**, Salted Caramel Popcorn & Madagascan Vanilla Ice Cream 7.50
- Pineapple Carpaccio**, Passionfruit & Lime Salsa, Coconut Ice Cream 6.50
- Baked Blueberry Cheesecake**, Blueberry Compote 6.50
- Glazed Lemon Tart**, Raspberries & Clotted Cream 6.75
- Salcombe Dairy Ice Creams & Sorbets** 5.75  
*(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)*
- Cheese Plate** – Three Summer Cheeses, Chutney, Apple & Water Biscuits 7.75
- Mini-pud of the Day or Single Smidgen of Cheese** & your choice of Coffee or Tea 5.50

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.  
A 10% service charge is added to parties of six or more. All tips go to the team.