SUNDAY BEST AT BROOKMANS



We are serious about Sunday roast 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	Campagnola Olives 3.50 Warm Mini Bloomer & Garlic Butter 3.25 Artisan Breads & Butters 4.25 Buttermilk Chicken & Chipotle Mayo 5.00 Beetroot Falafel & Sour Cream 4.50 Whitebait & Aioli 4.50 Honey & Mustard Chipolatas 4.00 Tomato Houmous, Dukkah & Toasted Pitta 4.00
STARTERS	Cauliflower Soup, Pear & Hazelnuts 5.75
& SALADS	Free-range Ham & Cheddar Croquettes, English Mustard Mayonnaise 7.50
	Sea Salt & Szechuan Pepper Squid, Sweet Chilli Sauce 7.75
	Beetroot Tartare, Buckwheat, Avocado & Sherry Vinaigrette 6.75 🧠
	Creamy Garlic Mushrooms on Sourdough Toast 7.25
	Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.75 / 15.00
	Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado,
	Tomato & Lentils, Maple Dressing 6.00 / 11.50 🧠
	Add Free-range Chicken or Grilled Halloumi 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 Winter Vegetable Wellington 13.75
MAKE THE MOST	Free-range Pork & Sage Stuffing 3.50
OF YOUR ROAST	Cauliflower Cheese 3.75
OF TOUR ROAST	Braised Red Cabbage 3.50
MAINS	Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
	Battered Cod & Thick-cut Chips, Peas, Tartare Sauce 14.75
	14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.75
	 Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut Sambal 14.50 28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75
SIDES	Thick-cut Chips or Skinny Fries4.00Green Salad & Soft Herbs, Avocado Dressing3.75Honey & Thyme Roasted Roots3.75Buttered New Potatoes or Creamed Mash3.75
PUDDINGS	Crumble of the Day - served at the table with Custard 6.25
	Warm Chocolate Fondant, Honeycomb Ice Cream & Honeycomb 7.50
	Lemon Posset, Blackberries & Granola 6.50
	Baileys Cheesecake, Mocha Cream 6.75
	Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 6.75
	Salcombe Dairy Ice Creams & Sorbets 5.75
	(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)
	Cheese Plate – Gillot Camembert, Winterdale Cheddar & Beauvale Blue, with Chutney, Apple & Water Biscuits 7.75
	Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75
	Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price. Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. An optional 10% service charge is added to parties of six or more. All tips go to the team.