



# THE BRUNSWICK SUNDAY MENU

12PM-5PM

1- Main course £7-80    2 courses £9-65    3 courses £11-45



**BRUNSWICK ALE RECOMMENDATION**



**DISHES SUITABLE/ or MADE SUITABLE FOR (PLEASE ASK):**



**VEGETARIANS**



**VEGAN**



**COELIACS**

**ALLERGIES/ FOOD INTOLERANCE:**

**PLEASE ASK OUR STAFF FOR THE BRUNSWICK LIST OF ALLERGENS**



**OUR FISH AND SEAFOOD BASED DISHES MAY CONTAIN BONES.**

## STARTERS:

- Today's soups:     
-Carrot & coriander **OR** tomato & pepper **OR** steak & ale broth
- Falafel bites **OR** Breaded garlic button mushrooms & side salad 
- Chicken liver pâté with toast, butter and chutney
- Breaded chicken goujons, BBQ sauce and side salad









## MAIN COURSES

### **ROASTS:**

Home roasted local **beef** topside **OR** bacon wrapped **English chicken fillet** served with homemade gravy, Yorkshire pudding, seasonal vegetables and rosemary roasted potatoes.

- Homemade steak & Brunswick ale casserole, chips & veg  Porter
- Brunswick's shepherd's pie, veg and gravy   Rocket/Usual
- Whitby whole tail scampi, chips and peas  Rocket/White Feather
- Brunswick's 10oz gammon steak, fried egg, chips and peas  Porter
- Seafood pie and salad   Rocket/ Triple hop/ White Feather/Usual
- Puy lentil bake and salad    Railway Porter/ Triple Hop
- Goan-style vegetable curry, rice and salad     Rocket

## SWEETS & CHEESE

- Pear & ginger sponge pudding with toffee sauce, custard or ice cream 
- Beetroot & chocolate fudge cake, custard or ice cream  
- Belgian chocolate sponge, custard or ice cream 
- British Cheese selection, biscuits & butter    
Mature Cheddar, Blue Stilton, Red Leicester
- Brunswick Eton Mess 