



THE BRUNSWICK SUNDAY MENU

12PM-4PM

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 & side salad 
- Breaded garlic mushrooms & garlic mayo 








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

- Gin and raspberry cheesecake  
 - 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