

THE BRUNSWICK SUNDAY MENU

12PM – 4PM

Main course £9-95

2 courses £11-95 **3 courses** £13-95

(Not available on DCFC home fixtures)

ALLERGIES / FOOD INTOLERANCE: PLEASE ASK OUR STAFF FOR THE BRUNSWICK LIST OF ALLERGENS



STARTERS (£4-95)

PLEASE ORDER BY NUMBER

1) Falafel with sweet chilli dip $\sqrt{2}$



- 2) Morrocan spicy cauliflower breaded bites with tomato chutney dip $^{\textcircled{W}}$
- 3) Battered onion rings with garlic mayo dip \checkmark
- 4) Breaded prawns with garlic mayo dip
- 5) Whole tail scampi with tartare dip
- 6) Cod croquetas with garlic mayo dip
- 7) Buttermilk & rosemary breaded chicken fillets with garlic mayo dip

MAIN COURSES

ROASTS: Home roasted local **beef** topside served with gravy, Yorkshire pudding, seasonal vegetables and rosemary roasted potatoes.

- BEEF OR VEG CHILLI £8-95

Medium hot, cooked at The Brunswick, served with basmati rice, side salad and side cheddar.

Want it hotter? Need a **vegan** option V? Then please ask at the bar when ordering.

Add some chips for £1

-STEAK & ALE CASSEROLE

Home cooked with English beef, presented in a small pot, served with vegetables and double cooked chips

-SHEPHERD'S PIE

Cooked with English lamb at The Brunswick with a hint of rosemary and mint, topped with our mash and mature cheddar, served with vegetables and lamb gravy.

GLUTEN FREE OPTION AVAILABLE.

-GAMMON STEAK

10oz horseshoe steak served with buttered garden peas, fried free-range egg and double cooked chips

-DOUBLE EGG AND CHIPS

Cluton Free!

Two fried free range eggs, buttered garden peas, double cooked chips and a white bap and butter Add a slice of Wiltshire ham for £1

-BEEF CHEESEBURGER

Our Derbyshire butcher's burger made from English beef, served in a honey-glazed white bap with melted mature cheddar, onion rings and a side of double cooked chips (swap the cheddar for red

Leicester or stilton instead). We Gluten free option on demand Add bacon for £1

-VEGGIE BURGER

Vegan burger served in a honey-glazed white bap, served with side chips, onion rings and a choice of

mature cheddar Or salad (suitable for **vegan**) V. (Swap cheddar for red Leicester or stilton instead)

For a gluten free option please ask at the bar when ordering.

-GOAN STYLE CURRY

Medium hot, home cooked vegan and gluten free curry, served with basmati rice, side salad and mango chutney. **Contains nuts**

-LENTIL & SWEET POTATO BAKE



This home cooked vegetarian dish is topped with sweet potato mash and mature cheddar, served

with a side salad. V vegan option on demand.

-SCOTTISH WHOLE TAIL SCAMPI

Served with buttered garden peas, double cooked chips and tartare sauce

-BRUNNY SEAFOOD PIE

£9-45

Home cooked with mixed seafood, cod, Scottish smoked mackerel and salmon fillet, topped with mash and mature cheddar, served with mixed side salad **May contain fish bones.**

SIDE DISHES £1

MIXED SALAD & HOME DRESSING $V^{\textcircled{m}}$ / DOUBLE COOKED CHIPS $V^{\textcircled{m}}$ / BASMATI RICE $V^{\textcircled{m}}$

/ MIXED VEGETABLES

SWEETS (£4-95)

-BRUNNY'S CRUMBLE

Cooked with Bramley apples and Conference pears, topped with our butter crumble mix and served with custard.

For vegan V and gluten-free coptions please ask at the bar when ordering. Contains nuts

-BRUNNY'S ETON MESS

A scoop of vanilla ice cream topped with our homemade red fruit purée, whipped cream meringue and crushed mixed nuts

-BELGIAN CHOCOLATE SPONGE

Served with vanilla ice cream

-CARAMELISED STEM GINGER SPONGE

Served with vanilla ice cream

-CHEESE PLATE

Mature cheddar, red Leicester, blue Stilton, served with biscuits, butter and chutney.

Add to your sweet a jug of custard, a scoop of ice cream or some whipped cream for $\pm 1^{\textcircled{0}}$