



# SUNDAY ROASTS

## Children's menu is complimentary on Sunday

Complimentary (4.95, two course)  
children's menu available for one child  
per adult eating a main course,  
(children under 12 years)

## SIDES

BREAD BOARD SELECTION	2.95
BABY SPINACH, AVOCADO & BACON SALAD	3.95
BROWNS HOUSE SALAD	3.50
SELECTION OF VEGETABLES TO SHARE <i>carrots, broccoli and leeks</i>	4.75
FRENCH BEANS	2.50
ASPARAGUS HOLLANDAISE	3.25
CREAMED SPINACH	2.50
MASHED POTATOES	2.50
NEW POTATOES	2.50
CHIPS <i>crisp and seasoned</i>	2.50
CHUNKY CHIPS	2.95
RAREBIT DAUPHINOIS	2.95

SOME OF THE DISHES MAY CONTAIN NUTS

If you would like any further nutritional information on any of our dishes, please speak to your server.

An optional service charge will be added to parties of 5 or more, which goes directly to the team who serve you.

Please see our main menu for details.

All prices include VAT at the current rate.

## STARTERS

add any starter to your main course for £3.00 each

### SOUP OF THE DAY

*home-made and served with fresh crusty bread*

### GOATS CHEESE BAKED MUSHROOMS

*with spinach, garlic and thyme*

### SMOKED CHICKEN & TOMATO TERRINE

*with an apricot and ginger relish and toasted ciabatta*

SLOW ROASTED PEPPERS *with tomatoes, spring onion, garlic and fresh basil*

### SMOKED DUCK, CRISP NOODLE & CASHEW NUT SALAD

*with red peppers, tumeric cauliflower, spring onions and a sherry vinaigrette*

## ROASTS

*All are served with roast potatoes, cauliflower cheese and a selection of seasonal vegetables*

*(Please see the other side for suggested matching wines)*

### APRICOT & STILTON NUT ROAST

*made with pine, cashew and hazelnuts, farmhouse brown bread, onions and parsley*

8.95

### LOIN OF PORK

*with stuffing and chipolatas*

8.95

### HALF OF CHICKEN

*with stuffing and chipolatas*

9.95

### RIB OF BEEF

*with Yorkshire Pudding*

10.95

## PUDDINGS

add any pudding to your main course for £3.00 each

### ROAST NECTARINE

*topped with Amaretti crumble, served with raspberry sorbet*

### HOT CHOCOLATE BROWNIE

*served with dairy vanilla ice cream*

### LEMON TARTLET

*with crème fraîche*

### RICH DAIRY ICE CREAM

*choose from vanilla, strawberry or chocolate, with a home-baked cookie*

### PROFITEROLES

*with a warm chocolate sauce*

### BROWNS CHEESECAKES

*choose from Vanilla, Blueberry and Banoffee*



# SUNDAY ROASTS

Compliment your Roast with some great wines to match.

## APERITIFS

125ml glass

**BROWNS CHAMPAGNE COCKTAIL** 7.75

*Our twist on the classic with Cointreau and Courvoisier VSOP Exclusif and an Angostura infused sugar cube*

**CLASSIC BELLINI** 4.95

*This famous luxurious cocktail was invented at Harry's Bar, Venice, in 1934, Prosecco and white peach, relax and enjoy*

**BROWNS BELLINI** 6.95

*For those whose bubbly must be French, Mercier Brut NV and white peach*

**KIR ROYALE** 7.25

*Mercier Brut NV with crème de cassis*

**CHAM CHAM** 7.25

*Champagne and Chambord Raspberry Liqueur*

**PIMMS ROYALE** 7.25

*Pimms No 1 and Champagne with a strawberry garnish*

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## APRICOT & STILTON NUT ROAST

**CABERNET SAUVIGNON ROSÉ** 4.15 15.95

**Baron Philippe de Rothschild, Vin de Pays d'Oc, France (13%)**

*Wild strawberry with hints of rose on the nose, lots of fresh red fruit on the palate*

**PINOT GRIGIO/RIESLING** 4.45 16.95

**Aliosi, Brasil (12%)**

*Crisp nutty flavours are backed up by a zesty aromatic freshness and citrusy finish*

**MONTEPULCIANO** 4.75 17.95

**Gran Sasso, Abruzzo, Italy (13.5%)**

*Deeply coloured, fresh with plum and dark fruit aromas, this wine is rich, supple and very drinkable*

## LOIN OF PORK

**GRENACHE/SYRAH** 4.15 15.95

**Les Sablons, Rhône, France (13%)**

*Beautifully balanced, light to medium bodied and smooth, ripe dark s tone fruit flavours and a mouthwatering finish*

**CHARDONNAY/VIIGNIER** 4.95 18.95

**Le Grand Noir, Vin de Pays d'Oc, France (13%)**

*With 15% added Viognier giving a delightful mango and apricot note which is enhanced by a touch of vanilla oak*

**TEMPRANILLO ROSÉ** 5.15 19.95

**Faustino V, Rioja, Spain (12%)**

*Grapes from 20 year old vines produce a full, crisp wine, lively cherry red colour and fresh strawberry flavours*

## HALF OF CHICKEN

**TORRONTES** 3.95 14.95

**Santa Ana, Argentina (13%)**

*A real treat, this wine carries beautifully attractive floral aromas, followed by tropical fruits on the palate*

**SAUVIGNON DE TOURAINE** 4.75 17.95

**Le Courlis, Loire, France (13%)**

*An elegant wine bursting with fresh lime aromas, which translate to the palate along with gooseberries*

**ALBARIÑO** 5.15 19.95

**Valminor, Rias Baixas, Spain (13%)**

*Luscious aromas of peach and apricot, which lead to a rich and full palate with a zip of lemony acidity*

## RIB OF BEEF

**CÔTES DU ROUSSILION** 4.45 16.95

**Château Montesquieu, France (14%)**

*A deep rich red capturing the essence of the Southern France. Blackberry, bilberry and spice give a juicy finish*

**MALBEC** 4.75 17.95

**Casa Juanita, Argentina (13.5%)**

*Smoky and intense, dark fruited gem. A perfect example of this grape from South America*

**TEMPRANILLO/SYRAH/CABERNET** 5.15 19.95

**Finca Venta de Don Quijote, Spain (14%)**

*Dark cherries and chocolate, full bodied with deep fruit intensity, noticeable sweet tannins and outstanding length - stunning!*