

✂️ SUNDAY SET MENU ✂️

SERVED EVERY SUNDAY FROM MIDDAY

TWO COURSES £27 | THREE COURSES £33

✂️ STARTERS ✂️

PEA & COURGETTE SOUP (v)

Toasted crystal bread.

Vegan option available.

SCOTTISH SMOKED SALMON

Capers, lemon, rye bread.

STICKY HOT HONEY CHICKEN

Buckwheat, grains, coriander yoghurt dip.

BEETROOT & APPLE TARTARE (ve)

Croutons, pickled radish, candied seeds.

✂️ MAINS ✂️

Served with a selection of roast potatoes, roast vegetables, seasonal greens and Yorkshire pudding.

BROWNS ROAST LAMB

Mint sauce, red wine gravy.

GARLIC, LEMON & THYME ROAST CHICKEN

Bread sauce, apricot & thyme stuffing, red wine gravy.

BROWNS ROAST BEEF

Horseradish crème fraîche, red wine gravy.

TRIO OF ROASTS (SUPPLEMENT: 2)

All three meats, apricot & thyme stuffing, horseradish crème fraîche, bread sauce, mint sauce, red wine gravy.

ROOT VEGETABLE NUT ROAST^ (v)

Onion gravy.

Vegan option available.

✂️ DESSERTS ✂️

BRAMLEY APPLE & RHUBARB CRUMBLE (v)

Stem ginger ice cream.

Vegan option available.

STICKY TOFFEE PUDDING (v)

Bourbon vanilla ice cream.

BELGIAN CHOCOLATE MOUSSE (v)

Sable biscuit.

ICE CREAM (v)

Three scoops of vanilla, chocolate, stem ginger or honeycomb ice cream,
or raspberry sorbet, sable biscuit.

✂️ SIDES | ALL £5 ✂️

Cauliflower Cheese (v) | Tenderstem® Broccoli & Pine Nut Granola (ve) | Creamed Spinach (v)



SCAN TO VIEW

CALORIE INFORMATION

Adults need around 2000kcal a day.