

brace&browns

TO START

NOCERELLA & MIXED OLIVES	[gf, vg]	4
HOUSE SOURDOUGH	[vg]	4.5
Bakesmiths sourdough, served with olive oil & aged balsamic reduction		
CAULIFLOWER CROQUETTES	[gf, v]	8.9
Garlic roasted with cheddar and mushroom served with leek purée		
SWEETCORN & LEEK FRITTERS	[gf, vg]	7.9
Served with Mojo rojo		
HOUSE CHICKEN WINGS		8
Marinated crispy wings, glazed in siracha & honey served with pickled pink onions and sesame		
CHICKEN LIVER PARFAIT		8.2
served with chilli & onion jam & sourdough		

MAINS ALL OUR ROASTS ARE SERVED WITH GARLIC & ROSEMARY ROASTIES, MAPLE ROASTED CARROT, PARSNIP PUREE, SEASONAL GREENS, RED CABBAGE & CAULIFLOWER CHEESE WITH A GENEROUS JUG OF GRAVY

BEEF SIRLOIN	[gf]	20.5
aged primal cut, seared and roasted		
PORK BELLY	[gf]	19
apple & fennel roasted		
CHICKEN	[gf]	19
rosemary, thyme & garlic roasted		
NUT ROAST*	[gf, vg]	18
squash, leek, pumpkin seed & almond		
CHILDRENS ROAST FOR AGES UP TO 10	[gf, vg]	12
choose from beef, chicken, pork or nut roasts*		

OUR ROASTS CAN BE MADE FULLY GLUTEN FREE
Including our Yorkshire puddings & cauliflower cheese

PLEASE ADVISE THE STAFF

DESSERT

CHOC ORANGE CHEESECAKE	[gf, vg]	7.5
served with stem ginger		
SUGAR COATED DOUGHNUTS	[v]	7
Served with salted caramel		
STICKY TOFFEE PUDDING	[gf, v]	7
Served with vanilla ice-cream		
SICILIAN LEMON MOUSSE		8
served with meringue crumb, berry & port drizzle		
KIDS SUNDAE	[v]	5.5
two scoops of ice-cream with 100's & 1000's		

COCKTAILS SOMETHING BOOZY TO BEGIN

BLOODY MARY		9.5
eager tomato juice, Worcestershire sauce, absolut vodka, black pepper & tabasco to taste		
BERRY BELLINI		9.5
house fizz mixed with casis and raspberry purée		
WINTERBERRY SPRITZ		10
Lillet rose, dark fruits, tonic, rosemary & berries		
OLD FASHIONED		12
Jamesons Black Barrel, chocolate bitters		

Please inform your server of an allergens or dietary preferences

*contains nuts

v=vegetarian

vg=vegan

gf=gluten free