



- STARTERS -

RED LENTIL, CHICKPEA & CHILLI SOUP

Served with warm crusty bread
(ve, gf option available) | £9.00

CORNED BEEF BRISKET

Served with crunchy pickles and a nutty pommery mustard
(gf) | £13.00

CARROT, SWEET POTATO & FETA FRITTERS

Served with a crisp salad and Greek yogurt dip
(v) | £10.50

SQUASH PANCAKES

Served with chilli fried tenderstem and a goats cheese sauce
(v, gf) | £11.50

POACHED EGG & ASPARAGUS

Served with a hollandaise sauce
(v, gf) | £12.50



- A LA CARTE -

VENETIAN DUCK RAGU

Slow-cooked duck leg in rich tomato sauce served with Paccheri pasta and parmesan shavings
| £23.50

GARLIC LAMB CUTLETS

Served with mint sauce charred asparagus, crisp new potatoes and mustard sauce
(gf) | £26.00

OVEN ROASTED SALMON

Served with a lemon crust, crunchy vegetables, crème fraîche and dauphinoise potatoes
| £22.00

PORK SCHNITZEL

Served with mash potato and sauerkraut salad
| £20.50

FENNEL, COURGETTE AND PEA RISOTTO

Served with garlic mushrooms
(ve, gf) | £18.50



- FROM THE GRILL -

SIRLOIN STEAK

8oz sirloin steak, chunky chips, coleslaw and minted peas or garden salad | £28.00

Add peppercorn or Stilton sauce | £3.00

BAVETTE STEAK

Bavette steak served with garlic dauphinoise potatoes, red cabbage and onion gravy | £22.00

STEAK BURGER

Ground steak burger served with French fries and home-made coleslaw | £16.50

Add Stilton, Cheddar cheese, bacon or mushrooms for £2.00 per item

TOMAHAWK PORK

Tomahawk pork chop with honey garlic sauce, crispy herb potatoes, broccoli, coleslaw and a buttermilk dressing (gf) £24.00

BUTTERMILK CHICKEN

Buttermilk coated chicken topped with bacon & cheese,
served with French fries and coleslaw | £16.50

BRASENOSE BURGER

The Brasenose burger topped with slow-roasted beef brisket, Stilton cheese, onion rings, tomatoes and gherkins served with French fries and salad | £19.50

MUSHROOM & BLUE CHEESE BURGER

Mushroom and blue cheese burger with French fries and Brasenose chutney (v) | £16.00

CAULIFLOWER BITES

Moroccan style cauliflower bites served with French fries and coleslaw (v, gf) | £16.00



- DESSERTS | £9.00 -

BISCOFF CHEESECAKE

served with a vegan Chantilly cream
(ve)

CHILLED CHOCOLATE SOUFFLE

Served with a salted almond praline
(gf)

COCONUT CREAM PIE

Served with flaked coconut and rhubarb compote

LEMON POSSET

Served with a Garibaldi Biscuit
(gf option available)

CHEESE BOARD

Montgomery Cheddar, Colston Bassett Stilton, and Somerset Brie served
with, crackers, celery, & Brasenose chutney | £13.50
(gf option available)



-SUNDAY LUNCH -

ROAST LOIN OF PORK

Tender meat and crispy crackling

SIRLOIN OF BEEF

Melt-in-the-mouth beef from the award-winning Aubrey Allen Butchers

SHOULDER OF LAMB

Slow-roasted shoulder of lamb

BALLOTINE OF CHICKEN

A juicy chicken breast wrapped in bacon

BRASENOSE ROAST LENTIL LOAF (v)

Vegan option available - please ask.

SPICED CAULIFLOWER, SPINACH AND LENTIL PIE (v)

Vegan option available - please ask.

All of the above are served with crispy roast potatoes, Yorkshire pudding, roasted roots, wilted greens, cauliflower cheese & gravy

BROAD BEAN FALAFEL (ve)

Served with vegan pesto-dressed zoodles & roasted tomatoes

Alternatively can be served with roast trimmings.

Adult meal £16.95 | Two meats £19.95 | Three meats £22.95

£12.50 children's portion.

Free scoop of vanilla, strawberry, or chocolate ice cream with every children's meal

-EXTRAS-

Yorkshire Pudding
£1.00

Root Vegetables
£3.50

Cauliflower Cheese
£3.50

Bowl of Roast Potatoes
£4.50