

— 1777 —

AT THE BRASENOSE

### *Desserts* | £7

Apple cobbler served with ice cream (vegan on request)

Dark chocolate fondant with chestnut and squash puree

Melon, gin and tonic layered jelly

Sticky toffee sundae

Homemade artichoke roll with a sticky raspberry sauce

Three scoops of ice cream - please ask staff for choices  
| £4.50

### *Cheese Board* | £9.50

Montgomery Cheddar, Colston Bassett stilton and  
Somerset brie served with oatcakes, crackers, celery  
and Brasenose chutney.

### *Hot Drinks*

Tea: Ask about our selection of herbal teas. | £2.00

Coffees: Cappuccino, Latte, Espresso, Americano | £2.80  
Ask about our syrups | 50p

Decaf options available

Hot Chocolate, Dark Hot Chocolate and White Hot  
Chocolate | 3.00

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## Sunday Lunch

Please inform the staff of  
any allergies when ordering.  
Thank you.

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## *Starters*

Roast butternut squash soup with sour cream finish (v) |  
£6.50

Falafel and fig swewers with citrus dressing | £8.50

Green lipped mussels with white wine and cream sauce  
served with crusty bread | 13.00

Partridge salad with a walnut and red wine dressing | £12.50

Duck and pork terrine with toasted sour dough | £8.00

Gluten free options available - please ask

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## *Main Options*

### **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

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

### **Brasenose roast lentil loaf (v)**

Served with crispy roast potatoes, homemade Yorkshire pudding,  
roasted roots, wilted greens, cauliflower cheese & gravy

Can be a vegan option - please ask.

### **Broad bean falafels (ve)**

Served with vegan pesto dressed zoodles & roasted tomatoes

£16.50 adult meal | £12.00 children's meal.

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

Gluten free options available - please ask