

SUNDAY BRABOURNE MENU

TO START

SOUP OF THE DAY (vg) £12

CLASSIC BEEF TARTARE* £14

Soy and miso glazed egg yolk, grilled sourdough

SMOKED SALMON £12.5

Capers, crème fraîche, blinis

SEARED TUNA LOIN £11

Soy and yuzu dressing, avocado purée, pickled ginger

TO FOLLOW

ROSL FISH AND CHIPS £22

Crushed peas, tartare sauce

CUMBERLAND SAUSAGE £20

Mashed potato, caramelised onion jus

CURRY OF THE WEEK £22

Crispy pancetta, hen's egg, sourdough croutons (v) (gf on request)

SUNDAY ROAST £28.5

Traditional joint of beef, roast potatoes, vegetables, Yorkshire pudding, homemade gravy

(ADD A GLASS OF HOUSE CLARET FOR £38)

SIDES

£6.5

Triple-cooked chips

Mashed potatoes

Sautéed spinach

Tenderstem broccoli, chilli oil

Sautéed runner beans, confit shallot

*Please be aware this dish is a raw product



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SUNDAY BRABOURNE MENU

TO FINISH

£12

MANDARIN GATEAU

Mandarin coulis, vanilla mousse, almond sponge, chestnut cream,
dark gianduja crumble

TREACLE TART

Mascarpone ice cream

CHEESEBOARD

(supplement £6)

BRILLAT-SAVARIN | Soft cow's milk cheese

RACHEL | Semi-hard washed rind goat's cheese

PERLLAS | Blue cow's milk cheese

MOTHAIS SUR FEUILLE | Soft goat's cheese

CAERPHILLY GORWYDD | Semi-hard cow's milk

Cheese crackers, grapes, membrillo

BY THE GLASS

| BUBBLY | | 125ml | ROSÉ WINE | | 175ml | 500ml | |
|--|-------|---|---|---|--|-------|-----|
| Jacques Bruère Vintage Cap Classique Brut Reserve, South Africa, 2014 | | £9.5 | Post Tree Rosé, Swartland, South Africa, 2019 | | £7 | £20 | |
| Jacques Bruère Vintage Cap Classique Cuvée Rosé Brut, South Africa, 2013 | | £9.5 | Eté en Provence, France, 2022 | | £9.3 | £27 | |
| ROSL Champagne, Gardet Brut Tradition NV | £12 | | RED WINE | | 175ml | 500ml | |
| ROSL Champagne, Gardet Rosé NV | £15 | | ROSL Club Red 2021 | | £7 | £20 | |
| WHITE WINE | | 175ml | 500ml | Carignan Vieilles, Vignes Mécanique, France, 2022 | £7.5 | £22 | |
| | | ROSL Club White | £7 | £20 | ROSL Pinot Noir, Germany, 2020 | £9.5 | £27 |
| | | Pinot Gris, Villa Wolf, Germany, 2022 | £9.5 | £27 | Armigero, Sangiovese di Romagna Riserva, Italy, 2018 | £8 | £25 |
| | | Amori Pinot Grigio, Italy, 2022 | £7.5 | £22 | ROSL House Claret, Château Argadens, France, 2018/2019 | £9.5 | £28 |
| | | Chardonnay La Balade de Coline, Rhône, France, 2021 | £8 | £25 | We have a wider selection of wines available. Please ask a member of our team for the full list. | | |
| Seasalter Sauvignon Blanc, Groote Post, South Africa, 2022 | £10.5 | £30 | | | | | |

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SUNDAY BRABOURNE DRINKS

BUBBLY

| | 125ml | 750ml |
|---|-------|-------|
| Prosecco Cielo DOC NV | 6.5 | 37 |
| Prosecco Cielo DOC NV Rosé | 6.5 | 37 |
| Jacques Bruère Vintage Cap Classique Brut Reserve 2014 | 9.5 | 55 |
| Jacques Bruère Vintage Cap Classique Cuvee Rosé Brut 2013 | 9.5 | 55 |
| Crémant de Bourgogne, Caves de Lugny NV | 9.5 | 55 |
| ROSL Champagne, Gardet Brut Tradition NV | 12 | 70 |
| ROSL Champagne, Gardet Brut Rosé NV | 15 | 90 |

WHITE WINE

| | 175ml | 500ml | 750ml |
|--|-------|-------|-------|
| ROSL Club White, 2022 | 7 | 20 | 30 |
| Pinot Gris, Villa Wolf, Germany, 2022 | 9.5 | 27 | 40 |
| Amori Pinot Grigio, Italy, 2022 | 7.5 | 22 | 31 |
| Chardonnay La Balade de Coline, Rhône, France, 2022 | 8 | 25 | 33 |
| Seasalter Sauvignon Blanc, Groote Post, South Africa, 2022 | 10.5 | 30 | 45 |
| Macon Village, Domaine Chêne, France, 2021 | | | 43 |
| Picpoul de Pinet, France, 2022 | | | 37 |
| Sauvignon Blanc, Marlborough OTU, New Zealand, 2022 | | | 40 |
| Petit Chablis, Domaine Hamelin, France, 2021 | | | 48 |
| Sancerre, Millet Roger, France, 2022 | | | 50 |
| Eguren Ugarte Rioja Blanco, Spain, 2021 | | | 40 |

ROSÉ WINE

| | 175ml | 500ml | 750ml |
|---|-------|-------|-------|
| Post Tree Rosé, Swartland, South Africa, 2019 | 7 | 20 | 30 |
| Eté en Provence, France, 2022 | 9.3 | 27 | 40 |
| Roubine Rosé IGP Méditerranée, 2021 | | | 45 |

RED WINE

| | 175ml | 500ml | 750ml |
|--|-------|-------|-------|
| ROSL Club Red, 2021 | 7 | 20 | 30 |
| Carignan Vieilles, Vignes Mécanique, France, 2022 | 7.5 | 22 | 31 |
| ROSL Pinot Noir, Germany, 2020 | 9.5 | 27 | 40 |
| Armigero, Sangiovese di Romagna Riserva, Italy 2018 | 8 | 25 | 33 |
| Morgon, Château la Durette, Beaujolais, France, 2020 | | | 50 |
| Vina Albina, Rioja Crianza, Spain, 2022 | | | 40 |
| ROSL House Claret, Château Argadens, France, 2018/2019 | 9.5 | 28 | 42 |
| Châteauneuf-du-Pape, Domaine de Fargueirol, France, 2020 | | | 65 |

Wines by the glass are also available in 125ml.

BEERS, ALES AND CIDER

| | half | pint |
|--------------------------|------|-------|
| Draught beer | | |
| Cobra Lager | 4 | 8 |
| Bottled beer and ale | | 330ml |
| Cobra Lager | | 5.5 |
| Cobra Zero non-alcoholic | | 4 |
| Asahi Super Dry 5.2% | | 5.5 |
| Meantime London Lager | | 6 |
| Meantime Pale Ale | | 6 |
| Becks | | 4.5 |
| Fabal Lager (vg) | | 6 |
| Hiver Amber Beer | | 6 |
| Hiver Honey Blonde | | 6 |
| King Cobra | | 9.5 |
| Bottled cyder | | 330ml |
| Aspall 'Organic Cyder' | | 6 |

SOFT DRINKS

| | 330ml | 750ml |
|--|-------|-------|
| Kingsdown Mineral Water | | |
| Still or sparkling | 3 | 5 |
| Fizzy drinks | | |
| Fever-Tree, Double Dutch, Coke, Diet Coke, lemonade, tonic, soda | | 4 |
| Juices | | 200ml |
| Orange, cranberry, pineapple, apple, tomato | | 4 |
| Maynard House orchard pressed juices | | 250ml |
| Cox and Bramley, apple and raspberry, apple and elderflower, vine tomato | | 5 |
| HOUSE SPIRITS | 35ml | 50ml |
| Bombay Sapphire | 5.5 | 6.5 |
| Famous Grouse | 5.5 | 6.5 |
| Absolut Vodka | 5.5 | 6.5 |
| Martell VS | 7 | 9 |

We have a wide range of spirits, liqueurs and cocktails available. Please ask a member of our team for the full list.

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