

# 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 £10

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 £21

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



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are per person and inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

# 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)

**BRILL AT-SAVARIN** | Soft cow's milk cheese  
**RACHEL** | Semi-hard washed rind goat's cheese **PE**  
**RL LAS** | 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
Jacques Bruère Vintage Cap Classique Brut Reserve, South Africa, 2014	£9.5
Jacques Bruère Vintage Cap Classique Cuvée Rosé Brut, South Africa, 2013	£9.5
ROSL Champagne, Gardet Brut Tradition NV	£12
ROSL Champagne, Gardet Rosé NV	£15

### WHITE WINE

	175ml	500ml
ROSL Club White	£7	£20
Pinot Gris, Villa Wolf, Germany, 2022	£9.5	£27
Amori Pinot Grigio, Italy, 2022	£7.5	£22
Chardonnay La Balade de Coline, Rhône, France, 2021	£8	£25
Seasalter Sauvignon Blanc, Groote Post, South Africa, 2022	£10.5	£30

### ROSÉ WINE

	175ml	500ml
Post Tree Rosé, Swartland, South Africa, 2019	£7	£20
Été en Provence, France, 2022	£9.3	£27

### RED WINE

	175ml	500ml
ROSL Club Red 2021	£7	£20
Carignan Vieilles, Vignes Mécanique, France, 2022	£7.5	£22
ROSL Pinot Noir, Germany, 2020	£9.5	£27
Armigero, Sangiovese di Romagna Riserva, Italy, 2018	£8	£25
ROSL House Claret, Château Argadens, France, 2018/2019	£9.5	£28

We have a wider selection of wines available.  
Please ask a member of our team for the full list.

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# 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
Été 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

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