



The Brown Jug Sunday Lunch



To Start

Mixed Marinated Olives with Olive Oil, Balsamic Vinegar & Toasted Ciabatta (V)(VE)	4.95/8.95
Homemade Soup with Warm Ciabatta (V)	3.95
Grilled Goats Cheese Salad with Beetroot, Apple & Walnuts	6.95
Breaded Whitebait, Crisp House Salad, Garlic Mayonnaise	6.95
Super Salad - Beetroot, Tomato, Chickpea, Avocado, Cucumber, Carrot & Bulgur Wheat	6.95
Deep Fried Salt and Pepper Squid, Crisp Salad, Sweet Chilli Sauce	6.95

Mains

All Served with Roast Potatoes, Seasonal Vegetables, Cauliflower & Leek Cheese, Honey Roast Parsnips & Cabbage	
Roast Leg of Pork with Meaty Stuffing Crackling	10.95
Roast 28 day Matured Topside of Beef & Yorkshire Pudding	11.95
12 Hour Slow Cooked Garlic & Rosemary Leg of Lamb	12.95
Chicken Supreme with Meaty Stuffing	11.95
Mixed Roast of Lamb, Beef & Pork with all the Trimmings	14.95
Ghost Roast – Meaty Stuffing & Yorkshire pudding (V-optional)	9.95

See Specials Board for Vegetarian and Fish Option

Desserts

White Chocolate and Baileys Cheesecake	5.95
Sticky Toffee Pudding with Butterscotch Sauce (V)	5.95
Double Chocolate Brownie, Chocolate Sauce and Vanilla Ice Cream (V)	5.95
Vegan Chocolate Salted Caramelized Biscuit Cheesecake with Vegan Ice Cream (VE)(V)	5.95
Eton Mess (GF)	5.95
Selection of Dairy Ice Cream (GF)	4.95
Traditional Cheese and Biscuits with Grapes, Apple and Chilli Jam	7.95

Extras

Stuffing (1 slice)	0.50	Side of Cauliflower Cheese	2.00
Yorkshire Pudding (1)	0.50	Side of Vegetables	2.00
Side of Roast Potatoes	1.50	Pigs in Blankets (4)	3.00

GF – Gluten Free

V – Vegetarian

VE – Vegan

All our prices include VAT at the prevailing rate.

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments. Gluten Free Options Available on Request