



Sunday Lunch

12.00 15.00

Starters

Poached Balsamic Pear

Goats Cheese – Chicory – Apple – Walnuts

Chicken Caesar Salad

Baby Gem – Crispy Bacon – Anchovies Mayonnaise

Smoked Mackerel Pate

*White Chocolate – Horseradish – Black Pepper
Soft Cheese – Pea Tart – Cucumber*

Pigs Cheek & Chorizo

Leek & Potato – Potato Crisps – Confit Chantenay Carrots

B's Homemade Soup of the Day

Served with Homemade Crusty Bread

Mains

B's Selection of Roasts - Beef, Pork, Chicken or Sweet Potato Loaf

*Rosemary & Thyme Roast Potatoes – Honey Glazed Root Veg – Carrot & Swede Mash
Seasonal Greens – Yorkshire Pudding with Red Wine Gravy*

Courgette & Chilli Ravioli

Aubergine Purée – Sous Tomato – Broad Beans – Saffron Potato

B's Homemade Burger

*Cheese Panna Cotta – B's House Relish – Baby Gem – Beef Tomato
Pickled Onion – Homemade Chunky Chips*

B's Fish of the Day

Served with Seasonal Accompaniments

Desserts

Lemon Cello Tart

Raspberry Coulis – Lemon Curd – Raspberry & Peppercorn Sorbet

Blood Orange Cheesecake

Orange Citrus Soup – Candied Peel – Roasted Cinnamon Nuts with Honeycomb

Blueberry Pana Cotta

Meringue – Parma Violet – Lemon & Gin Sorbet

B's Eton Mess

B's Trio of Desserts

£25 for two courses or £30 for three courses

Brontae's™