



THE BRICKYARD

## SUNDAY LUNCH STARTER

**Housemade foccica baked fresh everyday-£4** ✓

Served with olive oil and balsamic

**Prawn cocktail on toast-£6**

Fresh brown shrimp dressed in housemade aioli,  
lemon ,chives and pickled radish

**roasted tomato and red pepper soup-£5** ✓

Garnished with croutons, balsamic vinegar, basil

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## SUNDAY LUNCHES

All of our Sunday lunches are served with mixed seasonal veg,  
roasted carrots and parsnips, roasted potato's, creamy mashed  
potato, trimming gravy and a Yorkshire pudding

### Meats

Roasted chicken thighs-£15

Crispy pork belly-£15

Roasted rump cap of beef-£15

Meatless dinner-£12 ✓

Double up and get extra meat for £2

### Trimmings/extras

cauliflower cheese-£4

sausage, bacon and onion stuffing-£3

pigs in blankets-£3

creamy mashed potato-£3

fluffy roast potato's-£3

honey roasted carrots and parsnips-£3

barbecued cabbage-£3

glazed seasonal veg-£3

rich beef trim gravy-£3

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## D E S S E R T ' S

**Sticky toffee - £6** ✓

served with homemade custard and vanilla ice cream

**Lemmon merigange Tart - £6** ✓

served with chantilly cream on the side with a biscuit crumb.

**Apple crumble - £6** ✓

baked till golden brown and topped with vanilla ice cream



**The brickyardbrotton.com**



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