



THE BRICKYARD

SUNDAY LUNCH

STARTER

Housemade foccia 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

SUNDAY LUNCHESES

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-£16

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

DESSERT'S

Sticky toffee - £6 ✓

served with homemade custard and vanilla ice cream

Lemmon merigange Tart - £6 ✓

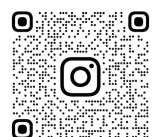
served with chantilly cream on the side with a biscuit crumb.

Apple crumble - £6 ✓

baked till golden brown and topped with vanilla ice cream



[The brickyardbrotton.com](http://Thebrickyardbrotton.com)



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