



*The Brown Dog*

## SUNDAY

### APÉRITIFS £13

#### Culross

White rum shaken with  
Lillet Blanc, apricot  
brandy and lemon juice.  
Served straight up.

#### QPA Branco Negroni

Quinta Da Pedra Alta  
White port mixed with  
gin and Sipello liqueur.  
Served on the rocks.

#### Paloma

El Jimador Anejo Tequila,  
Grapefruit soda,  
fresh lime, salt rim.  
Served long over ice.

#### Kentish 75

Wild Idol Non-alcoholic  
sparkling rosé mixed with  
alcohol free gin, honey  
syrup and lemon juice.  
Served over ice.

### NIBBLES

Gordal Olives, House Marinade £5

Fire Roasted Smoked Almonds £3 Giant Chilli Corn £3

### STARTERS

Grilled Cornish Mackerel, Agretti, Cucumber & Horseradish £13

Pulled Scottish Beef & Emmental Croquettes, Garlic Aioli £11

Huntsham Farm Pork Scotch Egg, Reveller Scrumpy Chutney £11

Crispy Lamb Sweetbreads, Pea & Mint Salad, English Pecorino £12

Wye Valley Asparagus, Scottish Morels & Bantham Egg, Aged Parmesan (v) £13

### MAINS

31 Day Aged Rump Of Surrey Beef, Dripping Roasties,  
Seasonal Vegetables, Yorkshire Pudding, Ale Gravy £24

Aged Welsh Lamb Rump, Dripping Roasties,  
Seasonal Vegetables, Madeira Gravy, Mint Sauce £27

Rare Breed Pork Loin, Crackling, Dripping Roasties,  
Seasonal Vegetables, Scrumpy Sauce £24

Fresh Egg Tagliatelle, Purple Sprouting Broccoli, Girolles,  
Wild Garlic & Black Truffle Pesto £22

Cornish Stonebass, Jersey Royals & Wild Garlic,  
Seaweed, Caper & Brown Shrimp £26

### SIDES

Cauliflower cheese £5 Seasonal Greens £5 Dripping Roasties £5

020 8392 2200  
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A Discretionary Service Charge of 12.5% Will Be Added To Your Bill. Please mention Any Allergies Or Dietary Requirements. Vegetarian (v)  
Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d)  
Molluscs (mol) Mustard (m) Nuts (n) Peanuts (pn) Sesame seeds (ss) Soya (s) Sulphur (sd)