



The Brewery Inn  
COSHESTON

## SUNDAY LUNCH

Example – Changes weekly

### To start

Ham hock, apple and wholegrain mustard terrine with piccalilli and bread

Prawn and crayfish cocktail on mixed leaves

Chick pea patty with a mint mayonnaise – (vt)

Creamy mushroom soup with crusty bread – (vt)

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### Main course

Slow roast feather blade of beef

Roast leg of Welsh lamb

Proper roast chicken with our own stuffing

Triple roast – three meats above (£1 supplement)

*All roasts served with Yorkshire pudding, roast and seasonal vegetables and rich gravy*

Cod fillet with a samphire, spinach and basil provencale sauce

Mushroom and cashew nut wellington with a veggie gravy – (vt vg)

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### To finish

Vanilla and blackcurrant mousse with a blackcurrant compote topping on a crumb base (gf vg)

Cherry panna cotta with praline

Apple and rhubarb crumble with custard or cream

Cosh chocolate cake with welsh cream

**Starters and Puddings | £5**

**Main course | £11**

**Child Main ~ small | £6.5**

*(Extra Yorkshire pudding or stuffing when served – 50p)*

We're all about *real* food, prepared and cooked fresh to order by our kitchen team using the very best local and British produce.

We aim to provide a relaxed and informal dining experience. So, we thank you for being patient with us at busy times.

Dishes subject to availability and we may sometimes run out of items – we will substitute where we can.

Please ask if you wish to know about specific allergy or intolerance information on our menu items