

How it works – FIRST CHOOSE YOUR MAIN COURSE...
...and the price includes YOUR STARTER & DESSERT!

STARTERS

'THE CLASSIC' ATLANTIC PRAWN COCKTAIL – Atlantic prawns from the icy waters off Greenland, served on a bed of baby gem lettuce with a spicy Marie Rose sauce and brown bread & butter

CRISPY HALLOUMI FRIES – Deep fried served with harissa mayonnaise to dip **V**

CARAMELISED ONION AND GOATS CHEESE TARTLET – Baked tartlet stuffed with caramelised red onion and goats cheese, served with a small green salad

CRISPY SHREDDED DUCK – Served with a watercress salad, caramelised orange and finished with a hoisin dressing

HOMEMADE SWEET POTATO, CHILLI & COCONUT SOUP

Served with a chunk of bakers bread **VE V**

MAINS

"BIG DADDY PLATTER"

Using a half rack of ribs from our American smoker, 4oz burger of the finest cuts of British chuck, rib and brisket steak char grilled, served in a toasted brioche bun with cheddar cheese, crispy bacon, sliced gherkin, beef tomato slices, red onion and crispy iceberg lettuce, smothered in a creamy mayonnaise. Accompanied by a side of fries, a spicy sweetcorn & chilli salsa and Larkins beer battered onion rings

£49.95 Price includes a starter and a dessert

ROAST LOCAL DUO OF PORK, SHOULDER AND BELLY

Served with Yorkshire pudding, homemade apple sauce, crackling, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy

£43.95 Price includes a starter and a dessert

ROAST SIRLOIN OF AGED BRITISH BEEF

Served with Yorkshire pudding, mixed seasonal vegetables, cauliflower cheese, roast potatoes and a red wine gravy

£46.95 Price includes a starter and a dessert

BAKED SMOKED HADDOCK FILLET

Served on a summer vegetable risotto topped with crispy samphire

£42.95 Price includes a starter and a dessert

CLASSIC ROAST FREE RANGE CHICKEN

Served with chefs homemade stuffing, pig in a blanket, Yorkshire pudding, bread sauce, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy

£42.95 Price includes a starter and a dessert

THE LITTLE BROWN JUG 'BIG' MIXED ROAST

Roast Sirloin of aged British beef, Roast free-range chicken and 3-hour Braised shoulder of local lamb, served with chefs homemade stuffing, pig in a blanket, Yorkshire pudding, bread sauce, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy

£48.95 Price includes a starter and a dessert

MUSHROOM WELLINGTON

Made with Portobello, chestnut and wild mushrooms, wrapped in vegan puff pastry served with seasonal vegetables and crispy roast potatoes and a rich vegan gravy **VE**

£39.95 Price includes a starter and a dessert

DESSERTS

HOMEMADE TRADITIONAL GYPSY TART – Served with heavy cream & chocolate shavings

HOMEMADE WARM CHOCOLATE BROWNIE

Made with rich dark chocolate, served with a chocolate sauce and Salcombe Dairy ice cream

HOMEMADE STICKY TOFFEE PUDDING – Made with muscovado sugar, sticky dates, secret spices and served with a hot caramel sauce and honeycomb ice cream **V**

HOMEMADE APPLE & RHUBARB CRUMBLE – Our crumble has flaked almonds, chopped hazelnuts with a sprinkle of nutmeg served with Birds Custard **VE**

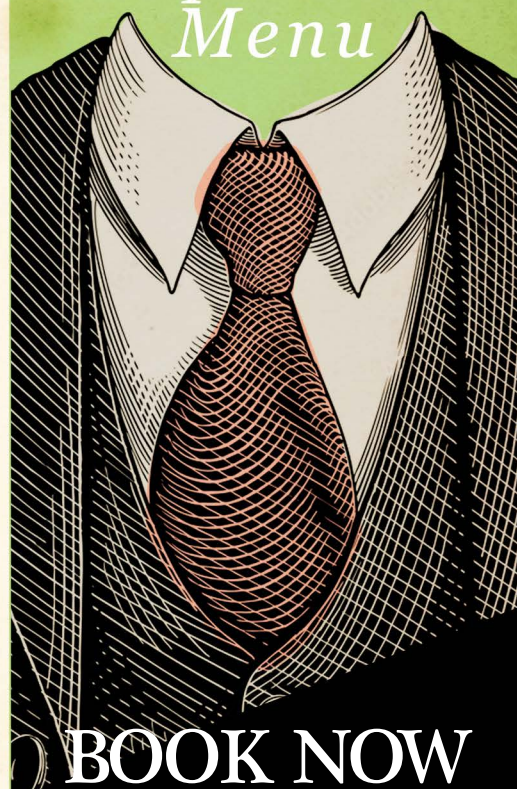
FATHER'S DAY SUNDAE – An indulgent layered dessert of chocolate brownie bits, Biscoff biscuit, Salcombe Daisy vanilla ice cream, Biscoff sauce and topped off with lightly whipped sweetened cream and Biscoff crumbs **V**



SUNDAY
15th June

The
LITTLE
BROWN JUG

Father's
Day
Special
Menu



BOOK NOW
T: 01892 870318

ENQUIRIES@THELITTLEBROWNJUG.CO.UK

THE LITTLE BROWN JUG,
CHIDDINGSTONE CAUSEWAY,
TONBRIDGE, KENT TN11 8JJ

£10 PER PERSON DEPOSIT
REQUIRED AT THE TIME
OF BOOKING.