

# The Fowler's Farm in Braintree



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<http://www.vintageinn.co.uk/thefowlersfarmbraintree/>

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# • SUNDAY MENU •

VISIT US FROM MONDAY – SATURDAY FOR OUR FULL MENU

*While you decide, why not try...*

## TEAR AND SHARE CHEESY GARLIC BREAD

hand-rolled focaccia dough, oozing with Cheddar and garlic (V) £4.50

## BREAD AND OIL

rustic breads served with English herb oil and butter (V) £2.25

## BOWL OF OLIVES

Kalamata and mixed olives marinated in lemon and thyme (V) £2.25

## STARTERS AND SHARERS

### SALT BEEF HASH

slow-cooked British beef brisket, pan fried with baby potatoes and onions, topped with a fried free-range egg £5.95

### TODAY'S SOUP

one of your five a day, served with crusty bread and butter (V) £3.95

### POTTED OAK SMOKED CHICKEN LIVER PÂTÉ

with onion marmalade and crusty bread £4.95

### BEER BATTERED MUSHROOMS

with caramelised garlic and parsley mayonnaise (V) £3.99

### BAKED CORNISH BRIE AND ONION MARMALADE BRÛLÉE

with celery and crusty bread (V) £4.45

### PRAWN COCKTAIL

succulent prawns, served on cos lettuce with Marie Rose sauce, crusty bread and butter £4.95

### FRIED SPICED CALAMARI

lightly dusted and fried, served with smoky tomato chutney £5.75

### *Care to share?*

#### FISH SHARING PLATTER

beer battered fish goujons, lightly dusted deep fried calamari, treacle cured salmon and a mini prawn cocktail with Marie Rose sauce, served with tartare sauce, smoky tomato relish, and bread and butter £11.95

#### TASTING PLATTER

sticky BBQ pork ribs, southern fried chicken strips, baked apple and black pudding, warm Yorkshire pudding with cold rare beef and onion and horseradish mayonnaise £12.99

## SUNDAY ROASTS

• *Whatever floats your gravy boat* •

CHOOSE FROM ONE OF OUR TRADITIONALLY HAND-CARVED SUNDAY ROASTS:

all served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, honey glazed parsnips and gravy

### ROAST HALF CHICKEN

with stuffing and a pig in a blanket £11.50

### 28 DAY AGED PRIME RUMP OF BEEF £10.95

MUSHROOM, LEEK AND CASHEW NUT  
SUET ROLY-POLY (V) £8.95

### ROAST TURKEY

with stuffing and a pig in a blanket £9.75

### HERB-CRUSTED LOIN OF SWEETCURE PORK

with stuffing and a pig in a blanket £9.75

### *Even better shared...*

#### VINTAGE SUNDAY ROAST PLATTER

28 day aged prime rump of beef, roast turkey and herb crusted loin of sweetcure pork, with stuffing and pigs in blankets for two £22.95 | for one £11.95

• *Why not add a side to complete your roast?* •

CAULIFLOWER CHEESE £2.50

MASHED POTATOES £2.00

3 PIGS IN BLANKETS £2.50

MEDITERRANEAN VEGETABLES £2.95

BABY POTATOES £2.00

DUCK FAT ROAST POTATOES £2.00



## VINTAGE CLASSICS

### FISH AND CHIPS

in today's beer batter with seasoned chips, mushy peas and tartare sauce. Choose from:

SUSTAINABLY SOURCED COD LOIN £10.95

TODAY'S WHALE OF A FISH £8.75

MAKE IT A REAL FISH SUPPER  
ADD BREAD AND BUTTER FOR £1.00

### SEARED SALMON

with Mediterranean vegetables, crushed lemon scented baby potatoes and a white wine cream £12.95

### PAN FRIED ROLLED

#### BELLY OF PORK

stuffed with smoked Cheddar and leek sausage meat in a creamy grain mustard sauce, served with mash, baked apple, black pudding and glazed seasonal vegetables £12.75

### SLOW-COOKED

#### SHOULDER OF LAMB

in a rich black barley and button mushroom sauce, served with mashed potato and glazed seasonal vegetables £13.45

### VINTAGE HUNTER'S CHICKEN

chargrilled chicken breast, smothered in BBQ sauce, topped with sweetcure bacon and smoked Cheddar, served with confit tomato, beer battered onion rings and mushrooms, seasoned chips and peas £11.50

YOU'VE EARNED IT – SWAP YOUR CHIPS  
TO THICK CUT CHIPS FOR £1.00

### SAVOURY ECCLES CAKE

parsley suet pastry stuffed with roast butternut squash, parsnips, white onion and raisin chutney, with a creamy mushroom and white wine sauce and baby potatoes (V) £8.95

## • STEAKS AND BURGERS •

### RUMP STEAK

with confit tomato, beer battered onion rings, a roasted flat mushroom and seasoned chips £12.99

### RIBEYE STEAK

with confit tomato, beer battered onion rings, a roasted flat mushroom and seasoned chips £17.99

ADD THE FOLLOWING TO  
YOUR STEAK OR GRILL:

HALF RACK OF BBQ PORK RIBS £4.50  
OAK SMOKED CHICKEN LIVER PÂTÉ £2.00  
CROPWELL BISHOP STILTON £1.50

OUR SELECTION OF SAUCES £1.50:  
BRANDY PEPPERCORN  
CREAMY MUSHROOM  
BÉARNAISE BUTTER

### BRITISH BEEF BURGER

minced steak, chargrilled and served in a crusty cob with smoked Cheddar, sweetcure bacon, lettuce, tomato and mayonnaise, with smoky tomato salsa and seasoned chips £9.50

### FETA AND BROAD BEAN BURGER

in a crusty cob with lettuce, tomato and mayonnaise, with smoky tomato salsa and seasoned chips (V) £9.50

## *All singing, all dancing* VINTAGE PIES

*Slow-cooked British*

### • BEEF AND MERLOT PIE •

slow-cooked British beef, shallots and roasted portobello mushrooms in a rich merlot red wine sauce, topped with puff pastry, served with glazed seasonal vegetables and mash £10.95

*Roast British*

### • CHICKEN PIE •

in a creamy Tewkesbury mustard and leek sauce topped with puff pastry, served with seasoned chips and peas £8.95

## PUDDINGS

### PEANUT BUTTER AND CHOCOLATE CHEESECAKE

smooth cream cheese, flavoured with toffee and peanut butter and topped with chocolate and roasted peanuts, served with whipped cream and dulce de leche (V) £4.95

### STICKY TOFFEE AND APPLE PUDDING

moist date and Bramley apple sponge, topped with a toffee sauce and custard (V) £4.75

### HOME-MADE SHERRY TRIFLE\*

sherry soaked rich jam sponge with seasonal berries under a set vanilla brûlée, topped with whipped cream and flaked chocolate (V) £5.25

### RHUBARB, PLUM AND CHERRY OATY CRUMBLE

a traditional flavoured oatly crumble, served with vanilla ice cream and custard (V) £5.95

### RASPBERRY CRÈME BRÛLÉE

rich set vanilla custard with fresh raspberries, topped with caramelised sugar (V) £4.99

### BELGIAN CHOCOLATE BROWNIE

with chocolate fudge sauce and vanilla ice cream (V) £4.95

### ST CLEMENT'S TART\*

sweet buttery pastry case, filled with a smooth creamy orange liqueur and Spanish lemon curd, served with a rich vanilla cream (V) £4.45

### ULTIMATE CHOCOLATE BROWNIE TOWER

double brownie layered with caramel and cookie dough, served with chocolate fudge sauce and vanilla ice cream (V) £5.95

### COOKIE AND ICE CREAM (FOR GROWN-UPS!)\*

Irish Cream, chocolate and vanilla ice creams served on a cookie base, with chocolate sauce, dulce de leche and chocolate flake (V) £5.95

### PUDDING PLATTER FOR TWO

warm chocolate brownie topped with vanilla ice cream, mini sherry trifle\*, peanut butter cheesecake and warm sugar-coated churros with dulce de leche dip (V) £8.95

### CHEESE BOARD

Cornish Brie, Cropwell Bishop stilton and Ford Farm Cheddar, served with chutney, celery, grapes, oatcakes and Bath Oliver biscuits (V) £6.95

\*contains alcohol.