

LIGHT STARTS

CHIA PUDDING / 7

Coconut, Dark Chocolate, Seasonal Jam, Toasted Almonds, Olive Oil (Veg)(N)

AVOCADO TOAST / 10

Avocado, Cashew Pesto, Wheat Grass Oil, Nuts & Seeds, Grilled Sourdough
[ADD EGG + 2.5] (V)(Δ)(N)

RICOTTA & BERRY TOAST / 8.5

Thick-Cut Brioche, Creamy Ricotta, Berry Jam, Lime Zest (V)

SMOKED SALMON BRIOCHE / 14

Scallion Cream Cheese, Pickled Red Onion, Everything Spice on Brioche
[ADD EGG + 2.5]

SUNDAY PANCAKES™

Hazelnut Maple Praline, Brown Butter (N) (V)
Single / 14 Double / 17 Triple / 20



BRUNCH

EGG SANDWICH / 13.5

Scrambled Eggs, Cheddar, Gochujang Mayo, Potato Crisp, Brioche Bun (V)
[ADD PORK SAUSAGE + 3.5, ADD BACON + 3.5, ADD AVOCADO + 3.5]

CHEDDAR SCRAMBLE / 15

Scrambled Eggs, Long Island Potatoes, Grilled Sourdough
And a choice of: Bacon, Pork Sausage, Merguez Sausage or Avocado (V)
[ADDITIONAL SIDE: PORK / MERGUEZ SAUSAGE + 3.5, BACON + 3.5, AVOCADO + 3.5, SALMON + 5.5]

SHAKSHUKA / 14

Stewed Tomatoes and Peppers, Baked Eggs, Feta, Grilled Focaccia (V)

DON RUBEN OMELETTE / 13.5

Mole Sauce, Feta, Oyster Mushrooms, Butter Lettuce Salad (V)(N)

STEAK & EGGS / 27

6oz Sirloin, Gremolata, Cheddar Scrambled Eggs, Long Island Potatoes, Toast

AVOCADO (Veg) / 3.5 PORK or MERGUEZ SAUSAGE / 4.5
SMOKED SALMON / 6.5 SEASONAL JAM + SOURDOUGH TOAST / 4 BACON / 4.5
LONG ISLAND POTATOES (Veg) / 5.5 SUNDAY FRIES (V)(Δ) / Dijonnaise / 5.5

SALADS & VEGETABLES

[ADD 6 MINUTE EGG +2.5, AVOCADO +3.5, SMOKED SALMON +5.5, CHICKEN +5]

BURRATA & BEETROOT / 13

Apricots, Toasted Walnuts, Orange (V)(N)(Δ)

ROMAINE CAESAR SALAD / 10

Caesar, Parmesan, Focaccia Croutons (V)(N)(Δ) [ADD TIGER PRAWNS +3.5]

MARKET SALAD / 12

Seasonal Veggies, Chickpeas, Turmeric Cauliflower, Green Goddess Dressing, Feta, Croutons (V)(Δ)

WARM GRAIN BOWL / 13

Brown Rice, Avocado, 6 Minute Egg, Summer Veggies, Pepita Romesco (V)

CHARRED BRUSSEL SPROUTS / 12

Pistachio Crème, Golden Raisins, Urfa Chilli (Veg)(N)

BURGERS

[SERVED WITH FRIES]

[ADD BACON + 3.5, AVOCADO + 3.5, EGG + 2.5]

CAULIFLOWER MELT / 16.5

Roasted Cauliflower Steak, Sambal, Sauerkraut, Swiss Cheese, Sourdough (V)(Δ)

CRISPY CHICKEN SANDWICH / 17.5

Sweet and Sour Hot Honey, Cabbage, B&B Pickles, Kewpie, Brioche Bun

NEW YORK ROAST BEEF SANDWICH / 16.5

Sliced Roast Beef, Cheddar Cheese, Horseradish, Pickles, Rocket, Brioche Bun

SUNDAY SMASH BURGER / 17.5

Aged Beef, Special Sauce, Pickles, Lettuce, Cheddar, Brioche Bun

PLATES

[FROM 12PM]

MEATBALLS / 14

Marinara, Pecorino, Grilled Focaccia

EGGPLANT INVOLTINI / 14

Marinara, Cashew Cheese, Salsa Verde, Focaccia (Veg)(N)

LASAGNA ROTOLO / 19

Reuben Mushrooms, Mozzarella, Ricotta, Red Sauce (V)

WHITE WINE GARLIC MUSSELS / 17

Garlic, Chilli, White Wine, Double Cream, Lobster Bisque. Served with Fries.

(V) Vegetarian (Veg) Vegan (Δ) Can be Made Vegan (N) Contains Nuts

SPARKLING

125ml / 750ml

SAUVIGNON BLANC [natural] [USA] Lil' Fizz, No Fine Print, California <i>A bright and sunny fizz, lemon and green apples</i>	12 / 60
INFERMENTO, MARCHE BIANCO [ITALY] Accadia, Central Italy <i>A blend of indigenous grapes creates a delicate sparkling wine, with notes of peach and citrus</i>	56
SHIRAZ [sparkling red] [AUSTRALIA] Black Queen, Peter Lehmann <i>A sparkling red with plum & black cherry on the nose and an explosion of exotic fruits</i>	13 / 62
CHARDONNAY, PINOT NOIR, PINOT MEUNIER [CHAMPAGNE] [FRANCE] Jean Paul Deville Carte Noir NV <i>A beautiful drop, dry with refreshing minerality</i>	80
CHARDONNAY, PINOT NOIR, PINOT MEUNIER [CHAMPAGNE] [FRANCE] Billecart Salmon, Champagne, France NV <i>Fresh and intense on the nose, with red berry aromas, citrus zest and a nutty finish</i>	140

WHITE

125ml / 750ml

FURMINT [biodynamic] [HUNGARY] Hetszolo, Tokaji Dry Furmint 2019 <i>Perfectly balanced white wine with a slightly floral nose, apple & citrus on the palate</i>	9 / 44
FIANO [natural] [ITALY] Ciaca Bianco, Mandrarossa, Sicily 2021 <i>Herbaceous notes and hints of exotic fruits, with acidity and zesty grapefruit</i>	7 / 34
CATARRATTO [low intervention] [ITALY] Ciello Bianco, Cantine Rallo, Sicilia 2021 <i>Tropical notes with some fresh acidity. Natural fermentation, unfined and unfiltered</i>	6.5 / 29
RIESLING [organic] [FRANCE] Trimbach, Alsace, 2019 <i>White Peach and Grapefruit on the nose, with good acidity, and a lemon zing</i>	56
GARNACHA BLANCA [natural] [SPAIN] Laia Garnacha Blanco, Aroa 2020 <i>Tropical fruits, citrus and a fresh palate, makes this an easy drinker</i>	49
GRUNER VELTLINER [natural] [AUSTRIA] Handcrafted, Andorfer, 2021 <i>May have a slight spritz upon opening, a ripe and round Gruner with pear and citrus</i>	46

SNOWDAY COCKTAILS

/ Brian Evans

 SUNDAY BLOODY / 12 Mezcal Verde, Tomato, Horseradish, Sambal, Lemon	PHANTOM LIMBO / 13 Tequila Blanco, Cachaca, Yuzu, Sake, Green Apple, Celery, Lime, Pandan	
 SNOWMAN'S LAND / 12 Gin, Cachaca, Orgeat Syrup, Passion Fruit, Apricot, Kummel, Curry Leaf [CONTAINS DAIRY & NUTS]	PARTRIDGE IN A PEAR TREE / 14 Reposado Tequila, Sherry, Pear, Grapefruit, Celery Root, Cardamom Bitters	
 CHAMPAGNE PROBLEMS / 12 Genepy, Strawberry, Lemon, Bubbly	SUNDAY ESPRESSO / 13 Mezcal Verde, Banana, Espresso, Vanilla Bean	
 HONEYBEAR ON HOLIDAY / 13 Plantation Fiji, Montenegro, Sherry, Apricot, Lime, Pineapple, Cumin, Honey	POLAR BEAR CLUB [FROZEN] / 11 Rum, Dill Aquavit, Peach, Coconut, Pineapple, Cucumber Bitters	
 HOT FOR SANTA [HOT] / 12 Mezcal, Krupnik Honey, Cassis, Apple Cider, Ginger Beer, Horseradish [CONTAINS HONEY]	BEETZ NAVIDAD [HOT] / 12 Irish Whiskey, Amaretto, Beet, Almond Milk, Cocoa [CONTAINS NUTS]	
 JUNGLE BELLS / 14 Mezcal, Coffee Liqueur, Campari, Pineapple, Red Bell Pepper [WARNING: WITH FLAMES]	SNOWBALL SIPPER / 12 Vodka, Wild Arbour Liqueur, Old Duff Genever, White Creme de Menthe, Coconut Milk	

<h2>SPIRIT-FREE</h2>		
 REINDEER KICK / 9 Lyre's N/A American Malt, Orgeat Syrup, Strawberry, Curry Leaf, Lemon [CONTAINS NUTS]	HOT BEET COCOA [HOT] / 10 Lyre's Amaretto, Beet, Almond Milk, Cocoa, Gingerbread Whipped Cream [CONTAINS DAIRY AND NUTS]	

BEVERAGES

COFFEE

by *The Gentlemen Baristas*

DRIP COFFEE [UNLIMITED]	/ 4
DOUBLE ESPRESSO / AMERICANO	/ 3.5
MACCHIATO / CORTADO	/ 4
CAPPUCCINO / LATTE / FLAT WHITE	/ 4.5
HOT CHOCOLATE	/ 5
MOCHA	/ 6

[AVAILABLE HOT OR ICED]
ORGANIC WHOLE, SEMI, OAT & ALMOND MILK

SPECIALITY DRINKS

by *Blendsmiths*

PUMPKIN SPICED OAT LATTE	/ 5
[ADD ESPRESSO SHOT + 1.5]	
TRADITIONAL MATCHA	/ 4
MATCHA LATTE	/ 5
TURMERIC-BLACK PEPPER LATTE	/ 5
ICED BLACK TEA	/ 4

[AVAILABLE HOT OR ICED]
ORGANIC WHOLE, SEMI, OAT & ALMOND MILK

TEA

by *Chash*

ENGLISH BREAKFAST	/ 4
EARL GREY	/ 4
CHAMOMILE	/ 4
FRESH MINT / PEPPERMINT	/ 4
GENMAICHA	/ 4
SENCHA FUKUJYU	/ 4

BEERS & CIDERS

BROOKLYN LAGER	[½ PINT] / 4	[PINT] / 7
BROOKLYN DEFENDER IPA	[½ PINT] / 4	[PINT] / 7
NOAM		/ 6.5
MEANTIME LAGER		/ 6.5
AMSTEL LAGER		/ 6.5
LUCKY SAINT (0.5%)		/ 5
SASSY CIDER BRUT		/ 7
SASSY CIDER ROSE		/ 7

JUICE

Cold Pressed

CARROT & GINGER	/ 5
with Apple, Turmeric, Lemon	
BEETROOT & APPLE	/ 5
with Ginger, Lemon, Aloe Vera	
GREEN JUICE	/ 5
with Cucumber, Kale, Apple, Mint	
ORANGE	/ 4.5
APPLE	/ 4.5
SOFT	
HOMEMADE LEMONADE	/ 4
FEVER-TREE LEMONADE	/ 3
COCA COLA	/ 3
DIET COKE	/ 3
GINGER BEER	/ 3
GINGER ALE	/ 3
FEVER-TREE TONIC or SODA	/ 3

CLASSIC MIMOSA / 10

Bubbles, Orange Juice

WINTER SPRITZ / 11

Vanilla Infused Vodka, Prosecco,
Cranberry, Orange Bitters

MULLED WINE [HOT] / 7

Red Wine, Cinnamon, Cloves,
Star Anise, Orange

RED

125ml / 750ml

BLAUFRANKISCH [natural] [AUSTRIA] **59**
Hunny Bunny, Judith Beck 2020
Sour Cherry fruit with mouth cleansing acidity. Refreshing summer number

CABERNET FRANC [natural] [FRANCE] **48**
Hurluberlu, Sebastian Davide 2021
Red and plum fruits with grippy tannins and an elegant finish, works wonderfully chilled

NERO D'AVOLA [organic] [ITALY] **6.5 / 29**
Ciello Rosso, Cantine Rallo, Sicilia 2020
Juicy dark fruit, and super fresh. Natural fermentation, unfiltered and unfiltered

GARNACHA [natural] [SPAIN] **7.5 / 46**
Mimetic, Gallina de Piel 2020
Ripe and spicy wine, with notes of plum, blueberries and thyme in the background

SYRAH [natural] [FRANCE] **59**
Petit Ours, Matthieu Barret, Southern Rhone 2021
Bright fruit, with blackberry and currant fruits, a beautifully juicy palate

NEGROAMARO [low intervention] [ITALY] **9.5 / 37**
Mocavero Rosso, Salento 2019
Cassis, chocolate and red berries, in a very easy drinking medium-full red wine

NERELLO MOSCALESE [low intervention] [ITALY] **40**
Etna Rosso, Planeta Sicily 2021
Strawberry, sour cherry and red berries, in a very easy drinking medium red wine

ROSE / ORANGE

125ml / 750ml

CINSAULT, GRENACHE [natural] [FRANCE] **7 / 36**
Luberon, Famille Perrin 2022
A blush rose with subtle summer fruit on the nose and palate

PRIMITIVO [natural] [ITALY] **60**
Rosato, Guttarolo 2020
An explosion of red fruits on the nose, while the palate is crisp, crunchy and tart

FALANGHINA [litre] [ITALY] **8.5 / 65**
Nu Litre Orange, Calcarius, 2020
Fresh and fragrant with plenty of spice and orange and salinity on the palate

CHARDONNAY [USA] **66**
Populis, Mendocino County

Please note, we are a cashless restaurant.

DESSERTS

APPLE CRUMBLE / 7.5

Whiskey, Clotted Cream (V)

CHOCOLATE S'MORES / 6.5

Marshmallow, Wafer Rolls (V)

PUMPKIN SOFT SERVE / 6.5

Salted Caramel, Toasted Pumpkin Seeds
(V)

THE SUNDAY SUNDAE / 8.5

Chocolate & Pumpkin Softserve,
All The Goodies (V)(N)(Δ)

SNOWDAY/ *in* / BROOKLYN



PRIVATE EVENTS

Sunday In Brooklyn is available for private dining and large party bookings in our newly renovated events space. We can accommodate groups ranging in size from 15 to 150 guests. Brunch or Dinner.

Please visit our website or contact events@sundayinbk.co.uk for all your event enquiries.

We add a £1 donation per table which supports WaterAid's goal of clean drinking water for all. We are a cashless restaurant. Please make our staff aware if you have any food allergies. We add a 12.5% Service charge to all bills.