

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)

CILBIR EGGS / 14

2 Poached Eggs, Whipped Sumac Yogurt, Feta, Pistachio Tahini, Tomato Compote, Brown Butter, Sourdough (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)

MARKET SALAD / 12

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

BELUGA LENTILS BOWL / 13

Beluga Lentils, Hummus, Baby Beets, Hazelnuts, Medjool Dates, 6 Minute Egg (V)(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 / 18.5

Cheddar Cheese, Red Onion, Mushrooms, Horseradish, Pickles, Rocket, Sourdough

SUNDAY SMASH BURGER / 17.5

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

PLATES

[FROM 12PM]

SPINACH AND ARTICHOKE DIP / 12.5

Tarragon, Sourdough (V)

FREE RANGE CHICKEN BREAST / 25

Red Honey BBQ Sauce, Long Island Potatoes

BARBECUED AUBERGINE / 17

Tamarind, Cashew Nuts, Plankton (Veg)(N)

BEEF RAGOUT LINGUINE / 16.5

Short Ribs, Datterino Tomato Compote, Parmesan

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

SPARKLING

125ml / 750ml

CAVA BRUT NV [low sugar] [SPAIN]

Papte Del Mas

Light and well-balanced, with a fine acidity and fine mousse

7.5 / 39

BUCCIANERA CONFONDO [sparkling rosé] [ITALY]

Frizzante, Toscana, 2020

Fruity aromas, dry with very delicate but persistent bubbles, fresh and savoury with good length

48

CREMANT DE BOURGOGNE NATURE, BRUT [FRANCE]

Céline et Laurent Tripoz, South Burgundy, 2020

Very fine and persistent bubbles with with intensity and naturalness

80

WHITE

125ml / 750ml

PINOT GRIGIO [ITALY]

Vigneti delle Dolomiti, Franz Haas 2022

Honey and lime blossom notes. Fresh and medium bodied, with great finesse and elegance

8.5 / 43

AZEVEDO [PORTUGAL]

Vinho Verde Alvarinho Reserva 2022

Full flavoured and rich on the palate but balanced with lively acidity, and ripe fruit flavours

39

CLOS HENRI ESTATE SAUVIGNON BLANC [NEW ZEALAND]

Clos Henri Vineyard, Wairau Valley, Marlborough 2022

Juicy with rich ripe stone fruits, the palate offers a refreshing acidity with satisfying weight and length

52

CHARDONNAY [FRANCE]

Domaine Perraud, Macon-Villages, Burgundy, 2022

Medium bodied, generous and round with beautifully rich stone fruit flavours

11 / 62

AOP PICPOUL DE PINET [FRANCE]

Montagnac, Coteaux du Languedoc, Grange des Roucs 2022

Crisp, herbal and slightly buttery – very easy to drink

7.5 / 36

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



ELECTRIC KAZOO / 13

Tequila Blanco, Jasmine-infused Mezcal, Grapefruit Juice, Lime Juice, Red Bell Pepper

SUNDAY ESPRESSO / 13

Mezcal Verde, Banana, Espresso, Vanilla Bean



CHAMPAGNE PROBLEMS / 12

Genepy, Strawberry, Lemon, Bubbly

ROGUE SCHOLAR / 12

Sapling Vodka, Akvavit, Cherry, Cucumber, Lime Juice



HONEYBEAR ON HOLIDAY / 13

Plantation Fiji, Montenegro, Sherry, Apricot, Lime, Pineapple, Cumin, Honey

KYOTO YACHT CLUB / 13

Sapling Gin, Bergamot Rosolio, Pomegranate, Lemon, Bubbles, Cucumber



BATHTUB PASSION / 12

Gin, Passionfruit, Lime Juice, Orgeat Syrup, Blueberries
[CONTAINS NUTS]

WHAT'S THE THYME / 11

Sapling Vodka, Peach Purée, Bigallet Thym Liqueur, Lemon Juice



SPIRIT-FREE



STRAWBERRY BUCK / 8

Lyre's Non-Alcoholic American Malt, Strawberry, Ginger, Lemon, Soda

ORCHARD MARGARITA / 8

Seedlip Grove, Green Apple, Celery, Pandan, Lime, Pink Peppercorn, Salt



CHERRY BLOSSOM NEGRONI / 8

Everleaf Mountain, Cherry Blossom, Hojicha

CRANBERRY NOJITO / 8.5

Lyre's White Rum, Cranberry, Elderflower, Soda



BEVERAGES

COFFEE

DRIP COFFEE [UNLIMITED]	/ 4
DOUBLE ESPRESSO / AMERICANO	/ 3.5
MACCHIATO / CORTADO	/ 4
CAPPUCCINO / LATTE / FLAT WHITE	/ 4.5
MOCHA	/ 6
TRADITIONAL MATCHA	/ 4
MATCHA LATTE	/ 5
TURMERIC-BLACK PEPPER LATTE	/ 5
HOT CHOCOLATE	/ 5

[AVAILABLE HOT OR ICED]

ORGANIC WHOLE, SEMI, OAT & ALMOND MILK

TEA

ENGLISH BREAKFAST	/ 4
EARL GREY	/ 4
CHAMOMILE	/ 4
FRESH MINT / PEPPERMINT	/ 4
SENCHA FUKUJYU	/ 4
GINGER & LEMON ROOIBOS	/ 4
ICED BLACK TEA	/ 4

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 / DIET COKE	/ 3
GINGER BEER / GINGER ALE	/ 3
FEVER-TREE TONIC or SODA	/ 3

CLASSIC MIMOSA / 10

Bubbles, Orange Juice

BEERS & CIDERS

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

RED

125ml / 750ml

PINOT NOIR [FRANCE]	55
Domaine La Croix Gratiot, Languedoc, 2021	
<i>Elegant aromatic notes of red cherries, plum and a hint of spice</i>	
MONTEPULCIANO D'ABRUZZO DOC [ITALY]	50
"Gianna Masciarelli", Loreto Aprutino Abruzzo 2020	
<i>Fresh and medium-bodied with flavours of cherries and redcurrants with fine tannins</i>	
CABERNET SAUVIGNON WITH MERLOT [FRANCE]	7.5 / 36
IGP Cotes de Gascogne, Gers, Gascogne 2020	
<i>A well-balanced, easy-to-drink, fruit-driven red with heady and spicy aromas</i>	
MALBEC [ARGENTINA]	8 / 42
Pacheco Pereda, Familia de Vinos, Mendoza 2021	
<i>Aromas of cherries, raspberries and violet. Medium bodied, velvety and refreshing</i>	
SYRAH [FRANCE]	59
Petit Ours, Matthieu Barret, Southern Rhone 2021	
<i>Bright fruit, with blackberry and currant fruits, a beautifully juicy palate</i>	
ORGANIC CHIANTI [ITALY]	9 / 48
Poggiotondo, Chianti, Tuscany, 2021	
<i>Ripe cherries that are balanced with grainy tannins and a vibrant, fresh acidity</i>	

ROSE / ORANGE

125ml / 750ml

CINSAULT, GRENACHE [FRANCE]	7 / 36
Luberon, Famille Perrin 2023	
<i>A blush rose with subtle summer fruit on the nose and palate</i>	
CHATEAU DU ROUET ROSE [FRANCE]	53
`Villa Estérelle` Côtes de Provence, 2023	
<i>Refreshing with a good balance of acidity, red berry and citrus flavors, elegant finish</i>	
GRENACHE BLANC [FRANCE]	8.5 / 46
Chateau Saint-Cyrgues, Salamandra Orange, Rhône, 2022	
<i>A floral note and flavours of peach and summer fruits, with a little bit of grip.</i>	
CHARDONNAY [USA]	59
Populis, Mendocino County	
<i>A beautiful expression of Chardonnay. Left to rest on the skins for 10 days leaves an abundance of apricot and stone fruit with a nice sharp acidity</i>	

Please note, we are a cashless restaurant.

DESSERTS

NEW YORK CHEESECAKE / 6.5

Mixed Berry Jam (V)

WARM APPLE CAKE / 6

Pink Lady Apples, Cinnamon & Cardamon
Cake, Whipped Crème Fraiche (V)

CORNFLAKES BROWNIE / 6

Fudgy Brownie, Crispy Caramel
Cornflakes (V)

CHOCOLATE S'MORES / 6.5

Marshmallow, Wafer Rolls (V)

THE SUNDAY SUNDAE / 8.5

Double Chocolate Softserve,
All The Goodies (V)(N)(Δ)

SUNDAY/ *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 contribution 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.