

SNACKS

SHRIMP COCKTAIL / American Cocktail Sauce	/ 7
CHICKEN YUMMOS / Buffalo Sauce, Fancy Ranch	/ 7
GOAT CHEESE CROQUETTES / Muscatel, Honey Vin (V)	/ 8
CRAB DIP / Shallots, Crisps, Old Bay Seasoning	/ 12

FLATBREADS

FRIED CAULI / Pimenton Tahini, Sumac Yogurt, Dukkah, Seeds (V)(Δ)(N)	/ 14
SAUSAGE & PEPPERS / Mozzarella, Red Onions, Fresh Oregano, Pecorino	/ 16

SMALL PLATES

SPINACH AND ARTICHOKE DIP Sharp Cheddar, Tarragon, Sourdough (V)	/ 12.5
OFIRA'S PITA & HUMMUS Grilled Heritage Tomato Kebab, Pistachio Tahini, Sumac Yogurt (V)(N)(Δ)	/ 14
WHITE WINE GARLIC MUSSELS Garlic, Chilli, White Wine, Lobster Bisque, Double Cream [+ ADD FRITES / 4]	/ 12.5
MEATBALLS Marinara, Pecorino, Grilled Focaccia	/ 14
CHARRED BRUSSEL SPROUTS Pistachio Crème, Golden Raisins, Urfa (Veg)(N)	/ 12
BURRATA & BEETROOT Apricots, Toasted Walnuts, Orange (V)(N)(Δ)	/ 13
MARKET SALAD Seasonal Veg, Chickpeas, Cauliflower, Green Goddess, Feta, Croutons (V) [ADD AVOCADO +3.5, SMOKED SALMON +5.5, CHICKEN +5]	/ 13
ROMAINE CAESAR SALAD Caesar, Pecorino, Focaccia Croutons (V)(N)(Δ) [ADD TIGER PRAWNS + 3.5. CHICKEN + 5]	/ 10

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

PLATES

FRESH CRAB SPAGHETTI Crispy Breadcrumbs, Garlic Butter, Pecorino	/ 21
LASAGNA ROTOLO Reuben Mushrooms, Mozzarella, Pecorino (V)	/ 19
CRISPY CHICKEN SANDWICH Sweet & Sour Hot Honey, Cabbage, B&B Pickles, Mayo, Sunday Fries	/ 17.5
EGGPLANT INVOLTINI Marinara, Cashew Cheese, Salsa Verde, Focaccia (Veg)(N)	/ 14
GRILLED MARKET FISH Salmon Fillet, Great Northern Beans, Fried Cauliflower, Lemon Gremolata	/ 22
BRICK CHICKEN Half Free Range Chicken, Grilled Broccoli, Roasted Garlic Jus	/ 23
GRILLED RIB-EYE STEAK 10oz Rib-Eye, Potato Gratin, Sherry Mushroom Gravy, Grilled Hispi Cabbage	/ 32

SIDES

HOUSE SALAD / 5	SUNDAY FRIES / 5.5	POTATO GRATIN / 6	FRIED CAULI / 5
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DESSERTS

SUNDAY PANCAKE™ [SINGLE] / Hazelnut Maple Praline, Butter (N)(V)	/ 14
APPLE CRUMBLE / Whiskey, Clotted Cream (V)	/ 7.5
CHOCOLATE SOFT SERVE / Wafer Rolls (V)(Δ)	/ 6
CHOCOLATE S'MORES / Toasted Marshmallow, Wafer Rolls (V)	/ 6.5
PUMPKIN SOFT SERVE / Salted Caramel, Toasted Pumpkin Seeds (V)	/ 6.5
THE SUNDAY SUNDAE / 2 Soft Serves, All The Goodies (V)(N)(Δ)	/ 8.5



We are a cashless restaurant. Please make our staff aware if you have any food allergies.
We add a discretionary 12.5% Service charge to all bills.

SPARKLING

125ml / 750ml

SAUVIGNON BLANC [natural] [USA] 12 / 60
Lil' Fizz, No Fine Print, California
A bright and sunny fizz, lemon and green apples

INFERMENTO, MARCHE BIANCO [ITALY] 56
Accadia, Central Italy
A blend of indigenous grapes creates a delicate sparkling wine, with notes of peach and citrus

SHIRAZ [sparkling red] [AUSTRALIA] 13 / 62
Black Queen, Peter Lehmann
A sparkling red with plum & black cherry on the nose and an explosion of exotic fruits

CHARDONNAY, PINOT NOIR, PINOT MEUNIER [CHAMPAGNE] [FRANCE] 80
Jean Paul Deville Carte Noir NV
A beautiful drop, dry with refreshing minerality

CHARDONNAY, PINOT NOIR, PINOT MEUNIER [CHAMPAGNE] [FRANCE] 140
Billecart Salmon, Champagne, France NV
Fresh and intense on the nose, with red berry aromas, citrus zest and a nutty finish

WHITE

125ml / 750ml

FURMINT [biodynamic] [HUNGARY] 9 / 44
Hetszolo, Tokaji Dry Furmint 2020
Perfectly balanced white wine with a slightly floral nose, apple & citrus on the palate

FIANO [natural] [ITALY] 7 / 34
Ciaca Bianco, Mandrarossa, Sicily 2022
Herbaceous notes and hints of exotic fruits, with acidity and zesty grapefruit

CATARRATTO [low intervention] [ITALY] 6.5 / 29
Ciello Bianco, Cantine Rallo, Sicily 2022
Tropical notes with some fresh acidity. Natural fermentation, unfiltered

RIESLING [organic] [FRANCE] 56
Trimbach, Alsace, 2019
White Peach and Grapefruit on the nose, with good acidity, and a lemon zing

GARNACHA BLANCA [natural] [SPAIN] 49
Laia Garnacha Blanco, Aroa 2021
Tropical fruits, citrus and a fresh palate, makes this an easy drinker

GRUNER VELTLINER [natural] [AUSTRIA] 46
Handcrafted, Andorfer, 2021
May have a slight spritz upon opening, a ripe and round Gruner with pear and citrus

BEERS & CIDERS

BROOKLYN LAGER [½ PINT] / 4 [PINT] / 7

BROOKLYN DEFENDER IPA [½ PINT] / 4 [PINT] / 7

MEANTIME LAGER / 6.5

PERONI / 6.5

NOAM LAGER / 6.5

BEAVERTOWN NECK OIL IPA / 7

LUCKY SAINT (0.5%) / 5

SASSY CIDER BRUT / 7

SASSY CIDER ROSE / 7

SOFT

ORANGE / 4.5

APPLE / 4.5

CARROT & GINGER / Apple, Turmeric, Lemon / 5

BEETROOT & APPLE / Ginger, Lemon, Aloe Vera / 5

GREEN / Cucumber, Kale, Mint & Apple / 5

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

WINTER SPRITZ / 11

Vanilla Infused Vodka, Prosecco,
Cranberry, Orange Bitters

MULLED WINE [HOT] / 7

Red Wine, Cinnamon, Cloves,
Star Anise, Orange



SNOWDAY COCKTAILS

/ Brian Evans



DOUGLAS FIR-BANKS / 13

Sapling Gin, Kew Gin, Martinique Rhum, Lime, Vetiver, Umeboshi



SNOWMAN'S LAND / 12

Gin, Cachaca, Orgeat Syrup, Passion Fruit, Apricot, Kummel, Curry Leaf
[CONTAINS DAIRY]



WICKER MAN / 13

Chamomile Infused Rye Whisky, Cognac, Benedictine, Grapefruit bitters



HONEYBEAR ON HOLIDAY / 13

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



HOT FOR SANTA [HOT] / 12

Mezcal, Krupnik Honey, Cassis, Apple Cider, Ginger Beer, Horseradish
[CONTAINS HONEY]



JUNGLE BELLS / 14

Mezcal, Coffee Liqueur, Campari, Pineapple, Red Bell Pepper
[WARNING: WITH FLAMES]

PHANTOM LIMBO / 13

Tequila Blanco, Cachaca, Yuzu, Sake, Green Apple, Celery, Lime, Pandan



PARTRIDGE IN A PEAR TREE / 14

Reposado Tequila, Sherry, Pear, Grapefruit, Celery Root, Cardamom Bitters



SUNDAY ESPRESSO / 13

Mezcal Verde, Banana, Espresso, Vanilla Bean



POLAR BEAR CLUB [FROZEN] / 11

Rum, Dill Aquavit, Peach, Coconut, Pineapple, Cucumber Bitters



BEETZ NAVIDAD [HOT] / 12

Irish Whiskey, Amaretto, Beet, Almond Milk, Cocoa
[CONTAINS NUTS]



SNOWBALL SIPPER / 12

Vodka, Wild Arbour Liqueur, Old Duff Genever, White Creme de Menthe, Coconut Milk



FESTIVE ORCHARD [ALCOHOL FREE] / 8

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



SPIRIT-FREE



REINDEER KICK / 9

Lyre's N/A American Malt, Orgeat Syrup, Strawberry, Curry Leaf, Lemon

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 2022

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 2022

Juicy dark fruit, and super fresh. Natural fermentation, unfiltered and unfiltered

GARNACHA [natural] [SPAIN]

7.5 / 46

Mimetic, Gallina de Piel 2021

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 2021

Cassis, chocolate and red berries, in a very easy drinking medium-full 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 2021

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

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

EVENTS & PRIVATE DINING

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.



SNOWDAY/
in / BROOKLYN

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 discretionary 12.5% Service charge to all bills.