



DR FOSTER

*The Publican Co.*

GLOUCESTER

**SUNDAY**

Until 12pm

# Sunday Brunch

## Toast

### TRUFFLE MAC & CHEESE € 8.5

TRUFFLE MAC & CHEESE WITH SRIRACHA ON SOURDOUGH  
+ SMOKED BACON 4

### PETER'S TOAST € 4.5

BUTTER & PRESERVES OR MARMITE ON PETER COOKS SOURDOUGH

### EGGS POACHED € 6.5

TWO POACHED EGGS, TOASTED SOURDOUGH + SMOKED SALMON 5  
SMOKED BACON 4 / AVOCADO 3

### AVOCADO € 8.5

AVOCADO, SLOW ROASTED TOMATO, ROCKET, TOASTED SEEDS ON TOASTED SOURDOUGH  
+ POACHED EGG 1  
SMOKED BACON 4

## Plates

### PUBLICAN FRY 13.0

SAUSAGE, BACON, FIELD MUSHROOM, CONFIT TOMATO, FRIED EGG, HASH BROWNS, BAKED BEANS, TOAST

### VEGAN FRY € 11.5

VEGAN SAUSAGE, CONFIT TOMATO, FIELD MUSHROOM, HASH BROWNS, BAKED BEANS, SEASONAL GREENS, TOAST

## Sweet

### BANANA BREAD € 8.0

ESPRESSO BUTTER, CARAMELISED BANANA, CHOCOLATE GRANOLA

### CHOCOLATE CHIP PANCAKES € 8.5

CHOCOLATE CHIP PANCAKES, FRESH BERRIES, WHIPPED MASCARPONE, HAZELNUTS

### MAPLE GRANOLA € 7.5

NEAL'S YARD YOGHURT, FRESH BERRIES, TOASTED COCONUT  
SWAP FOR COCONUT YOGHURT TO MAKE VEGAN

## Eggs

### PUBLICAN EGG BENEDICTS

PETER COOKS MUFFIN, HOLLANDAISE, POACHED EGGS

ROAST HAM 9.7

HALLOUMI & AVOCADO € 10.0  
SMOKED SALMON 11.0

### FOSTER'S EGGS 9.5

YOGHURT, NDUJA SAUSAGE CRUMB, DUKKAH, HERBS, SOURDOUGH

Please make us aware of us any allergies or food intolerances.

From 12.30pm

# Sunday Lunch

## PIE OF THE DAY 18.0

SERVED WITH GREENS,  
BUTTERY MASH & GRAVY

## BEER BATTERED CORNISH HADDOCK 16.0

CHIPS, CRUSHED PEAS, TARTARE  
SAUCE + CURRY SAUCE 1.5

## BUTCHERS SAUSAGE & MASH 14.0

FREE RANGE SAUSAGES, BUTTERED  
MASH, CARAMELISED ONION, GRAVY

## ROAST VEGETABLE RISOTTO *ve* 15.0

PEARL BARLEY, FETA CHEESE  
& SMOKED CHILLI OIL

## PANCETTA & ROAST CHICKEN SALAD 13.5

ROAST CHICKEN, SEASONAL  
LEAVES, PANCETTA, PARMESAN,  
CHERRY TOMATOES, CROUTONS,  
BASIL, SALSA VERDE

## LIL' SUNDAY ROAST 10.0

SPECIFICALLY FOR LITTLE  
ONES. HALF THE SIZE OF  
EITHER OUR BEEF, PORK BELLY  
OR LAMB ROAST DINNERS

*An optional service charge of 10%  
is applied to tables of 8 or more*

# Sunday Roast

ALL SERVED WITH ROAST  
POTATOES, YORKSHIRE PUDDINGS,  
SEASONAL VEGETABLES & GRAVY

## RARE ROAST TOP RUMP 20.0

CELERIAC PUREE, BEEF  
SHIN CROQUETTE

## RARE BREED PORK BELLY 19.5

CONFIT PORK BELLY, BLACK  
PUDDING, BURNT APPLE PUREE,  
PIG'S HEAD CROQUETTE

## SLOW ROASTED LAMB 20.0

SHOULDER OF WELSH LAMB,  
BRAISED ONIONS, GREEN SAUCE

## BERTHA ROASTED COURGETTE WELLINGTON *ve* 17.0

ROASTED COURGETTE, CARAMELISED  
RED ONION AND LENTIL WELLINGTON,  
SUNFLOWER SEED PESTO

*make the most  
of your roast*

CAULIFLOWER CHEESE,  
HERB CRUMB 6.0

BOWL OF ROASTIES 3.5

HEGGIES CHIPOLATAS, GRAVY  
& APPLE SAUCE 7.0

## Soft Drinks

COKE 2.5

COKE ZERO 2.5

LEMONADE 2.5

FROBISHERS 3.0

RHUBARB & RASPBERRY  
• SICILIAN LEMONADE •  
APPLE & ELDERFLOWER

FRUIT JUICE 3.0

PINEAPPLE • ORANGE  
APPLE • CRANBERRY

DOUBLE DUTCH 2.0

TONIC • SKINNY TONIC  
• GINGER BEER

MINERAL WATER 3.0



JOIN US FOR COFFEE TO COCKTAILS  
+ FROM BREAKFAST TO BEERS

## Coffee

ESPRESSO 2.5

AMERICANO 2.9

FLAT WHITE 3.4

LATTE 3.5

CAPPUCCINO 3.3

HOT CHOCOLATE 3.3

MOCHA 3.7

## Tea

BREAKFAST TEA 2.7

EARL GREY 2.7

PEPPERMINT TEA 2.7

GREEN TEA 2.7

ROOIBUS TEA 2.7