

GRADUATION CLASSICS MENU

TWO COURSES FOR 26.50
THREE COURSES FOR 31.50

A complimentary glass of Moët & Chandon Impérial Champagne for the graduate! * 
Add a prosecco reception for 6 per person or a Moët & Chandon Impérial Champagne reception for 11 per person

STARTERS

Asparagus & Exotic Mushrooms on Sourdough (ve)
Roast Roscoff onions, Chardonnay & tarragon vinaigrette. *410kcal*

Crispy Fried Mozzarella & Salted Heirloom Tomatoes (v)
Basil pesto, Roquito infused honey. *654kcal*

Salt & Pepper Squid
Charred lemon, aioli. *336kcal*

Sticky BBQ Chicken Skewers
Miso, kale, coconut. *274kcal*

Garlic Prawns & Chorizo
Garlic butter, chilli, dipping sourdough. *788kcal*

MAINS

Chicken Schnitzel
Lemon & thyme crumb, fried heritage hen egg, your choice of dressed salad (*697kcal*) or fries (*933kcal*)

Traditional Fish & Chips
Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. *1023kcal*

Pan-Fried Sea Bass & Chorizo Risotto
Fennel, tomato, white wine, basil. *708kcal*

Pulled Lamb Shepherd's Pie
Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli. *917kcal*

10oz Ribeye (6 Supplement)
Fries, dressed watercress. *1014kcal*

Asparagus & Butternut Curry (ve)
Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. *711kcal*

DESSERTS

Timperley Rhubarb & Bramley Apple Crumble (v)
Stem ginger ice cream. *658kcal*
Vegan option available. 641kcal

Salted Caramel Profiteroles (v)
Homemade salted caramel, toffee sauce. *839kcal*

Lemon Meringue Tart (v)
Raspberry sorbet. *427kcal*

Vanilla Crème Brûlée (v)
Home-baked biscuit. *483kcal*

Poached Fresh Pineapple In Spiced Rum & Vanilla (ve)
Coconut sorbet, fresh lime. *471kcal*

Home-Baked Chocolate Brownie (v)
Dark chocolate bark, honeycomb ice cream. *671kcal*

**When at least four people dine from our A La Carte, Classics or Occasions menus.
Adults need around 2000kcal a day.*

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.



BRASSERIE & BAR
BROWNS
ESTABLISHED 1973

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

Fish dishes may contain small bones. * = this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.