

GRADUATION OCCASION MENU

THREE COURSES FOR 43

TWO COURSES FOR 37

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

Pan-Seared Scallops, Rhubarb & Pancetta

Timperley rhubarb & Bramley apple compôte, samphire. 197kcal

Devon Crab Crumpet, Pink Grapefruit & Avocado

White crab, lemon & tarragon mayo, apple, pickled fennel. 530kcal

Sticky BBQ Chicken Skewers

Miso*, kale, coconut. 274kcal

Asparagus & Exotic Mushroom Vol-Au-Vent (ve)

Roast Roscoff onions, broad bean purée, Chardonnay & tarragon vinaigrette. 493kcal

Duck & Watermelon Salad

Crispy duck, watermelon & mooli salad, miso dressing*. 274kcal

MAINS

Mint Crusted Roast Rack Of Lamb

Black garlic, potato terrine, sautéed spring vegetables, red wine jus. 1069kcal

Roast Cod, Wild Garlic & Asparagus

Pommes anna, peas, leeks, broad beans, watercress, wild garlic salsa verde, cornflowers. 520kcal

Miso Salmon, Citrus & Wasabi

Black rice, baby bok choy, sugar snaps, miso*. 904kcal

7oz Fillet Steak

Fries, dressed watercress, your choice of Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 668kcal

Pea & Broad Bean Gnocchi, Brown Butter & Basil Pesto (v)

Torn mushrooms, Roscoff onions, feta, toasted pumpkin seeds. 621kcal

16oz Chateaubriand For Two

10 supplement per person

Fries, onion rings, watercress and Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 1548kcal

DESSERTS

Poached Fresh Pineapple In Spiced Rum & Vanilla (ve)

Coconut sorbet, fresh lime. 471kcal

Sticky Toffee Pudding (v)

Bourbon vanilla ice cream, salted seed granola, brandy snap tuille. 743kcal

Lemon Meringue Tart (v)

Raspberry sorbet. 427kcal

Apple Tarte Fine (v)

Honeycomb ice cream. 747kcal

Timperley Rhubarb & Bramley Apple Crumble (v)

Stem ginger ice cream. 658kcal

Vegan option available. 641kcal

Dark Chocolate Torte, Raspberry & White Chocolate (v)

Brandy snap basket, raspberry & white chocolate ice cream. 880kcal

Add a British Cheeseboard (V) for 5 per person.

Add a Cheeseboard (v) 637kcal (5 per person)

*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.