



Apéritifs & Appetisers

Kir Royale 7.95

Champagne with crème de cassis

Classic Bellini 5.45

This famous luxurious cocktail was invented at Harry's Bar, Venice, in 1934, Prosecco and white peach, relax and enjoy

Browns Champagne Cocktail 7.95

Our twist on the classic with Cointreau and Courvoisier VS and an Angostura infused sugar cube

Marinated Olives 2.95

with garlic, chilli and mixed herbs

Warmed Herb Focaccia 3.75

with sunblush tomato and black olive tapenade

Box Baked Camembert 8.45

with garlic and rosemary and a beetroot and apple chutney

Garlic & Rocket Flatbread 5.95

with Parmigiano-Reggiano

Prosciutto & Chorizo Flatbread 6.45

with red and yellow peppers

Taleggio, Anchovy & Black Olive Flatbread 6.95

with capers and red onions

Vegetarian Platter 12.95

chilli and garlic baked mushrooms, harissa houmous, babaganooch, spinach and artichoke dip, herb focaccia, picante peppers and carrot crisps

Meat Platter 14.95

Treally farm air-dried collar of ham, prosciutto, chorizo, honey mustard chicken skewers, herb focaccia, picante peppers, piccalilli and fruit chutney

Fish Platter 14.95

prawn cocktail, crispy squid, salmon with smoked haddock and lobster croquettes, kiln-cured salmon pâté, wakame, herb focaccia, garlic cream and tartare sauce

Starters

Soup of the Day 4.95

homemade with crusty bread

Classic Caesar Salad 4.95

with thyme roasted croutons

Tiger Prawn Cocktail 6.75

with wholemeal bread and butter

Avocado, Bacon & Spinach Salad 4.95

with oil and balsamic dressing

Mushroom Bordelaise 6.95

a rich beef, shallot, thyme and red wine sauce with toasted gruyère rye bread

Salmon, Smoked Haddock & Lobster 6.45

Croquettes with lemon hollandaise

Smoked Duck Parfait 6.45

with beetroot and Braeburn apple chutney and toasted rye bread

Goat's Cheese Filo Parcel (v) 5.95

with sweet potato and crushed peas

Crab & Avocado Stack 7.95

bound with mildly spiced crème fraîche, coriander and chilli salsa

Treally Farm Air-Dried Collar of Ham 7.95

with fresh figs, crispy capers, parmesan and rocket

Browns House Salad (v) 6.95

for description please see below

Pan Seared Scallops 8.95

with crushed peas, beetroot relish and lemon dressing

Fish, Pasta, Salad & Vegetarian

Browns House Salad (v) 6.95/9.95

lots of good things tossed with white balsamic, rapeseed oil and mustard dressed mixed leaves quinoa, pumpkin seeds, avocado, broccoli, cauliflower, sunblaze tomatoes, chestnut and oyster mushrooms

ADD

two poached free range eggs 2.00

chargrilled chicken breast 3.50

pan seared tuna steak 4.00

Chargrilled Chicken Caesar Salad 11.95

tossed with thyme roasted croutons

Fresh Fish of the Day / Vegetarian Special (v)

our team will inform you of our daily specials

Grilled Fillets of Sea Bass 14.95

topped with a confit of chilli and ginger served on a casserole of pancetta and puy lentils

Salmon & Smoked Haddock Fishcakes 11.75

with a baby leaf, chicory, cucumber and cherry tomato salad and noisette sauce

Four Cheese Macaroni (v) 9.95

Mozzarella, Taleggio, Mascarpone and Gruyère, served with toasted rye bread

Goat's Cheese Filo Parcels (v) 9.45

with sweet potato and crushed peas served with dressed mixed leaves

Tiger Prawn & Chorizo Linguine 6.95/11.95

pan-fried butterflied prawns tossed in a spicy chorizo, coriander and tomato sauce

Lobster Tagliatelle 14.95

flaked lobster in a Parmesan, cream, white wine and chive sauce topped with a grilled half of lobster

Browns Classics & Grill

Shepherd's Pie 10.95

slowly braised minced lamb with rosemary and garlic topped with sweet potato dauphinoise and served with curly kale

Steak, Mushroom & Guinness Pie 11.95

with crushed pea and potato mash

Fish Pie 13.95

salmon, smoked haddock and king prawns with a cream and white wine sauce topped with parmesan and parsley mash and served with green beans

Grilled Breast of Chicken 12.95

topped with prosciutto and taleggio with basil oil, tomato confit, watercress and crisp seasoned fries

Twice Roast Leg of Duck 14.95

served with a star anise spiced plum sauce, traditional faggot of duck and peppered parsnip mash

Fish & Chips 11.95

tempura battered cod loin steak served with crushed minted peas, homemade tartare sauce, Browns house ketchup and chunky chips

The Browns Burger 10.95

beef, bacon and emmental with crisp lettuce, beef tomato, pickled cucumber, fried onions, Browns house ketchup and crisp, seasoned chips

Belly of Pork 13.95

with a cauliflower cheese bread and butter pudding, sage pesto and onion jus, curly kale and crackling

Slow Cooked 'Jugged' Shoulder of Lamb 16.95

served on a casserole of pearl barley, spinach, root vegetables and silverskin onions

Roast Corn Fed Chicken 13.95

lemon, garlic and thyme marinated supreme of chicken served with herb stuffing, pigs in blankets, green beans and sweet potato dauphinoise

Wild Boar & Chorizo Burger 12.95

served on a brioche bun with lime and chilli mayonnaise and crisp, seasoned chips

Rump Steak 13.95

8oz steak chargrilled and served with lemon, parsley and peppercorn butter and crisp, seasoned chips

28 Day Aged West Country Rib Eye 18.95

9oz steak chargrilled and served with a bone-marrow and thyme butter, grilled flat mushrooms, tomato confit, watercress and chunky chips

Medallions of Scottish Venison 19.95

served with flat mushrooms, tomato confit and chunky chips

ADD A SAUCE TO YOUR STEAK

• béarnaise 1.45

• peppercorn 1.45

• mushroom bordelaise 1.95

Browns Chef's Special of the Day

our team will inform you of today's dish

Side Orders

Selection of Breads 2.95

Green Salad 2.95

Tomato & Basil Oil Salad 2.95

Chips, Mashed or Baby Potatoes 2.75

Chunky Chips 3.25

Sweet Potato Dauphinoise 3.25

Green Beans or Creamed Spinach 2.75

Curly Kale or Honey Roast Parsnips 2.95

Carrots, Green Beans and Curly Kale to share 4.95

LUNCH & SUPPER MENU

mains from 7.95 • two courses from 10.95

please ask for details

BREAKFAST & BRUNCH until 12noon

AFTERNOON TEA from 2.30pm daily

SUNDAY AT BROWNS

roast rib of beef with all the trimmings
children's menu complimentary until 1pm