



## appetisers to share

**Marinated Olives 2.95**

with garlic, chilli and mixed herbs

**Warmed Herb Focaccia 3.75**

with sunblush tomato and black olive tapenade

**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

**Box Baked Camembert 8.45**

with garlic and rosemary and a beetroot and apple chutney

**Vegetarian Platter 12.95**

chilli and garlic baked mushrooms, harissa houmous, babaganoosh, 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 served with fresh crusty bread

**Classic Caesar Salad 5.25**

with thyme roasted croutons

**Goat's Cheese Filo Parcel (v) 5.95**

with sweet potato and crushed peas

**Prawn, Crab & Avocado Stack 8.25**

crab bound with mildly spiced crème fraîche, coriander and chilli salsa topped with tiger prawns, marie rose sauce and smoked paprika

**Browns House Salad (v) 6.95**

for description please see below

**Salmon, Smoked Haddock &**

**Lobster Croquettes 6.75**

with lemon hollandaise

**Smoked Duck Parfait 6.45**

with beetroot and Braeburn apple chutney and toasted rye bread

**Mushroom Bordelaise 6.95**

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

**Treally Farm Air-Dried Collar of Ham 7.95**

with fresh figs, crispy capers, parmesan and rocket

**Pan Seared Scallops 9.25**

with crushed peas, beetroot relish and lemon dressing

## Salads, Fish & Vegetarian

**Browns House Salad (v) 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

**Four Cheese Macaroni (v) 9.95**

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

**Malaysian Style Prawns with Coconut Rice 12.95**

mildly spiced curry with a fruity cream sauce served with mini popadoms

**Lobster Tagliatelle 14.95**

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

**Fish & Chips 12.95**

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

**Salmon & Smoked Haddock Fishcakes 11.95**

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

**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 Turbot 18.95**

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

**Fresh Fish of the Day / Vegetarian Daily Special (v)**

our team will inform you of today's dishes

## Browns Classic & Grill

**Steak, Mushroom & Guinness Pie 11.95**

with crushed pea and potato mash

**Roast Corn Fed Chicken 14.95**

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

**Twice Roast Leg of Duck 15.95**

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

**Slow Cooked 'Jugged' Shoulder of Lamb 16.95**

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

**Belly of Pork 14.75**

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

**Fillet Steak Sandwich 12.95**

chargrilled fillet tail in warmed onion loaf with caramelised red onions served with a mushroom bordelaise sauce and crisp seasoned 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

**Wild Boar & Chorizo Burger 12.95**

served on a brioche bun with lime and chilli mayonnaise 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

**Fillet Steak 23.95**

8oz fillet served with a confit tomato, grilled mushroom, watercress and seasoned chunky chips  
Add a sauce to your steak béarnaise 1.45p • peppercorn 1.45 • exotic mushroom 1.95

## 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**

SOME OF OUR DISHES MAY CONTAIN NUTS

If you would like any further nutritional information on any of our dishes, please speak to your server. An optional service charge of 12.5% will be added to parties of 5 or more, which goes directly to the team who serve you. All prices include VAT at the current rate.