



FRIENDS OF BROWNS MENU

Two Courses including
a Bottle of Wine*
£29 for two people

SIDES

BREAD BOARD SELECTION	2.95
BABY SPINACH, AVOCADO & BACON SALAD	3.95
BROWNS HOUSE SALAD	3.50
SELECTION OF VEGETABLES TO SHARE <i>carrots, broccoli and leeks</i>	4.75
FRENCH BEANS	2.50
ASPARAGUS HOLLANDAISE	3.25
CREAMED SPINACH	2.50
MASHED POTATOES	2.50
NEW POTATOES	2.50
CHIPS <i>crisp and seasoned</i>	2.50
CHUNKY CHIPS	2.95
RAREBIT DAUPHINOIS	2.95

*** CHOOSE FROM THE FOLLOWING WINES:**

**CATARRATTO CHARDONNAY
Valloro, Sicily, Italy (12.5%)**

Catarratto is a native grape grown in Sicily. It produces crisp and nutty wines and suits blending with Chardonnay

**MERLOT CABERNET
Valloro, Italy, Veneto (12%)**

From vineyards around Venice, medium bodied with flavours of blackberries and plums

Alternatively choose from our wine of the day, selected from our Bin ends. (In some Browns we offer Australian Chardonnay and Shiraz / Cabernet as an alternative to the Valloro).

STARTERS

SOUP OF THE DAY *home-made and served with fresh crusty bread*

SLOW ROASTED PEPPERS *with tomatoes, spring onion, garlic and fresh basil*

ASPARAGUS, ORANGE & CHICORY SALAD *with red peppers, fennel and a Japanese style dressing*

SMOKED CHICKEN & TOMATO TERRINE *with an apricot and ginger relish and toasted ciabatta*

BROWNS TIGER PRAWN COCKTAIL *served with wholemeal bread and butter*

MAIN DISHES

ROAST BEEF TOMATOES *stuffed with feta, cous cous, tofu and red onion, served with olive tapenade*

CRAYFISH, CRAB & CORIANDER FISH CAKES, *with a wasabi and lemon crème fraîche and watercress and tomato salad*

STEAK FRITES *6oz prime sirloin served with a lemon, parsley and peppercorn butter, watercress and chips*

KING PRAWN, SQUID & CRAYFISH SALAD, *tossed with samphire, mixed seasonal leaves and a lemongrass dressing*

CHICKEN SCHNITZEL *panko breaded with a lemon, garlic and parsley butter and a tomato and basil salad*

CONFIT OF PORK BELLY *with crackling, squash purée, sugar snap peas and a mustard and thyme jus*

WHOLE BAKED SEA BREAM *with a fresh lemon and ginger marinade on a bed of spinach with buttered new potatoes*

TIGER PRAWN & CHORIZO LINGUINE, *pan fried butterflied tiger prawns tossed with linguine in a tomato, coriander and chorizo sauce*

PUDDINGS

STICKY TOFFEE PUDDING *with a rich toffee sauce and clotted cream*

APPLE & STRAWBERRY CRUMBLE *with custard*

RICH DAIRY ICE CREAM *choose from vanilla, strawberry or chocolate, with a home-baked cookie*

PROFITEROLES *with a warm chocolate sauce*

LEMON TARTLET *with crème fraîche*

SOME OF THE 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 will be added to parties of 5 or more, which goes directly to the team who serve you. Please see our main menu for details.

All prices include VAT at the current rate.