



FRIENDS OF BROWNS MENU

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

SIDES

BABY SPINACH, AVOCADO & BACON SALAD	3.75
BROWNS HOUSE SALAD	3.50
BREAD BOARD SELECTION	2.95
FRENCH BEANS	2.50
CHANTENAY CARROTS <i>with parsley butter</i>	2.50
HONEY ROAST PARSNIPS	2.50
CREAMED SPINACH	2.50
MASHED POTATOES	2.50
NEW POTATOES	2.50
CHIPS <i>crisp and seasoned</i>	2.50

* 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

STARTERS

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

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

GOATS CHEESE & RED ONION TART *with roast red pepper and watercress*

CHICKEN & DUCK LIVER PARFAIT *with apple and pear chutney and toasted rye bread*

PRAWN COCKTAIL *served with brown bread and butter*

MAIN DISHES

ROAST MEDITERRANEAN VEGETABLE TART *with shallot and thyme pastry with a black olive tapenade and fresh rocket*

BROWNS SMOKED FISHCAKES *with a tomato, red onion and mixed leaf salad served with horseradish crème fraîche*

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

MONKFISH WRAPPED IN PROSCIUTTO *with a tomato, spinach and sweet pepper confit served with parsley buttered new potatoes*

CHICKEN SCHNITZEL *pan-fried breaded chicken breast served with a poached egg and a tomato, onion and herb salad*

SLOWLY BRAISED PORK *with black pudding and crisped bacon served with mashed potato and sage gravy*

WHOLE BAKED SEA BREAM *with lemon and ginger served with wilted spinach and new potatoes*

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

PUDDINGS

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

APPLE PIE *with custard*

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

PROFITEROLES *with a warm chocolate sauce*

BREAD & BUTTER PUDDING *made with brioche*

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.