



BRASSERIE & BAR

· BROWNS ·

CELEBRATING 45 YEARS



45



# SET MENU

THREE COURSES 23.95

TWO COURSES 19.95

## STARTERS

### NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, chopped gem, bread & butter

### DUCK LIVER PARFAIT

Red onion marmalade, toasted brioche

### SOUP OF THE DAY (V)

Served with warm sourdough & butter

## MAINS

### SEA BASS<sup>^</sup>

Mussel & samphire risotto, Parmesan

### HALF ROAST CHICKEN<sup>^</sup>

Lemon, garlic & thyme marinade, fries, Bordelaise sauce

### STEAK FRITES

Garlic butter, confit tomato, fries

### SEASONAL MUSHROOM TAGLIATELLE (VE)

White wine, rocket, tarragon, truffle oil

## DESSERTS

### SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel

### APPLE & GOOSEBERRY CRUMBLE (V)

Brandy snap basket, vanilla ice cream

### CRÈME BRÛLÉE (V)

Shortbread biscuit

*See our main menu for full range of sides*

An optional service charge of 10% will be added to all parties dining at Browns. All of this optional service charge will be shared fairly amongst the team in this restaurant. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. <sup>^</sup> = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.

