



BRASSERIE & BAR

· BROWNS ·

CELEBRATING 45 YEARS

45

SET MENU

THREE COURSES 28.95

TWO COURSES 24.95

STARTERS

SMOKED DUCK SALAD

Wheatberries, beetroot, rocket, horseradish crème fraîche

DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast

CHERRY TOMATO & WHITE BALSAMIC TATIN (VE)

Courgette & basil salad

MAINS

SLOW-COOKED SALTED PORK BELLY

Savoury apple pie, buttered green beans, mash, crackling, red wine jus

90z RIBEYE

Served with lightly-dressed baby watercress & fries

ROAST FILLET OF SALMON

Fennel & watercress salad, buttered red King Edwards, lemon & rapeseed dressing

SEASONAL MUSHROOM TAGLIATELLE (VE)

White wine, rocket, tarragon, truffle oil

DESSERTS

PEACH MELBA

Peach, raspberries, vanilla ice cream, meringue

BLACK CHERRY & AMARETTO TART TATIN (V)

Hazelnut ice cream

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

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. ^ = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.