



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



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.

🌱 = made with vegetarian ingredients, 🌿 = 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.

TASTE THE SEASON MENU

THREE COURSES • 19.95

STARTERS

BRAISED MEATBALLS

Homemade tomato sauce, parsley & garlic crumb

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, chopped gem, bread & butter

LEEK & HERITAGE POTATO SOUP (V)

Warm sourdough, butter

MUSHROOMS ON TOAST^ (V)

Pulled oyster mushrooms, garlic & parsley butter, toasted sourdough

MAINS

ROAST FILLET OF SALMON

Green beans, toasted almond butter, baby red King Edwards

WINTER BEET SALAD (VE)

Chargrilled tenderstem broccoli, quinoa, avocado, rocket, toasted walnuts, lemon & basil dressing

CORONATION CAULIFLOWER (VE)

Saag aloo, coconut raita, mango, toasted almonds, broccoli shoots, beluga lentils, curry oil

BROWNS STEAK & GUINNESS PIE

Slow braised in a rich sauce, buttered mash

BROWNS TOAD IN THE HOLE

Cherry Orchard sausages, buttered peas & shallots, red wine & shallot sauce

DESSERTS

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

BRAMLEY APPLE PIE (V)

Vanilla ice cream, rosehip

COCONUT & VANILLA PANNA COTTA (VE)

Blackberries, blueberries, raspberry sorbet, Sailor Jerry spiced rum, caramelised hazelnuts

RED WINE POACHED PEAR (V)

Whipped mascarpone with English borage honey, toasted hazelnut praline