



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

## GRADUATION MENU



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, (V) = 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.



# GRADUATION MENU

THREE COURSES AND A GLASS  
OF PROSECCO FOR 32.00

..... **STARTERS** .....

**BEETROOT CARPACCIO** (V)

Rocket & walnut pesto, crispy capers,  
vine cherry tomatoes, pea shoots

**NORTH ATLANTIC PRAWN COCKTAIL**

Classic cocktail sauce, chopped gem, bread & butter

**DUCK LIVER PARFAIT**^

Stokes red onion marmalade, toasted brioche

..... **MAINS** .....

**PRAWN & CRAB LINGUINE**

Lime, chilli & coriander pesto

**SIRLOIN STEAK**

*Supplement 4.00*

Served with fries and lightly dressed watercress.

Add Bearnaise^, Peppercorn^ or Bordelaise sauce^ for £1.95

**SLOW COOKED SALTED PORK BELLY**

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

**ROAST FILLET OF SALMON**

Sautéed heritage potatoes, cherry vine tomatoes, caper  
berries, dressed watercress, salsa verde

**BROWNS STEAK & GUINNESS PIE**

Slow braised in a rich sauce, buttered mash

**CORONATION CAULIFLOWER** (VE)

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

..... **DESSERTS** .....

**SALTED CARAMEL PROFITEROLES** (V)

Homemade salted caramel, Devon cream toffee sauce

**STICKY TOFFEE PUDDING** (V)

Ginger ice cream, granola

**CRÈME BRULEE** (V)

Shortbread biscuit

**APPLE CRUMBLE** (V)

Vanilla custard or cream

