





BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

SPRING TASTER 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.  = 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.

SPRING TASTER MENU

SPRING APÉRITIFS

SPRINGTIME BRAMBLE

Monkey 47 gin, blackberry liqueur,
rhubarb, lemon

ELDERFLOWER SPRITZ

Monkey 47 gin, prosecco, elderflower,
lime, soda

BLOOD ORANGE ROYALE

Moët & Chandon Impérial, Absolut Citron

APRICOT CLUB

Havana 3 Year Old rum, apricot jam,
sugar, lemon

STARTERS

RAINBOW BEETROOT CARPACCIO (VE)

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

ASPARAGUS (V)

Poached Copper Maran heritage hen egg,
sourdough croutons, herb crumb

BURRATA (V)

Basil & almond pesto, heirloom tomatoes,
savoury nut granola, rocket

PEA & MINT SOUP (V)

Warm sourdough, Netherend Farm butter

MAINS

BRITISH MUSSELS & FRITES

White wine & cream sauce, sourdough bread

HERB CRUSTED RACK OF LAMB & HOTPOT^

Spinach, peas, broad beans, mint

SPRING VEGETABLE POT PIE (V)

Asparagus, leeks, peas, broad beans, flat mushrooms,
heritage carrots in white wine, lemon &
tarragon sauce, buttered mash

ROAST FILLET OF SALMON

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

SPRING SALAD (VE)

Chargrilled asparagus, green beans, Red Emmalie
potatoes, watercress, heirloom tomatoes, toasted
almonds, maple & wholegrain mustard dressing

DESSERTS

APPLE & APRICOT CRUMBLE (V)

Vanilla custard or cream

RHUBARB TRIFLE (V)

Rhubarb compote, vanilla custard,
double cream, Victoria sponge

COCONUT & VANILLA PANNA COTTA (VE)

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

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream