



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



Always an occasion.

BRUNCH | LUNCH | AFTERNOON TEA | DINNER | DRINKS

# VALENTINE'S DAY MENU

THREE COURSES 25.95

TWO COURSES 21.95

## APÉRITIF

### BLUSHING BERRY ROYALE

Moët & Chandon Impérial, blackberry  
and wild strawberry liqueurs

10.50

## STARTERS

### SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraîche, crostini

### WARM GOLDEN BEETROOT SALAD (VE)

Baby golden beetroot, cous cous,  
walnut, horseradish, basil & lemon dressing

### DUCK LIVER PARFAIT

Red onion marmalade, toasted brioche

## MAINS

### DUO OF LAMB

Lamb hotpot, lamb rack, spinach, peas and broad beans

### ROAST FILLET OF SALMON

Prawn, lemon & parsley butter,  
baby Red King Edwards

### PORTOBELLO MUSHROOM, CHESTNUT, WALNUT & SPINACH WELLINGTON (VE)

Sautéed beech mushrooms, onion gravy

### CHICKEN BREAST WRAPPED IN PANCETTA

Marinated in garlic, lemon & thyme, with straw potatoes,  
Bordelaise sauce and lightly dressed watercress

## DESSERTS

### CHOCOLATE TRUFFLE TORTE (V)

Hazelnut praline, vanilla ice cream

### LEMON POSSET (V)

Raspberry meringue, shortbread biscuits

### FRESH BERRIES & SORBET (VE)

Strawberries, raspberries & blueberries  
topped with raspberry sorbet

## 24oz CÔTE DE BOEUF TO SHARE

Confit tomatoes, asparagus, grilled mushrooms,  
fries, béarnaise sauce

Includes two starters and two desserts  
from our Valentine's menu

74.95 FOR TWO PEOPLE