



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



Always an occasion.

BRUNCH | LUNCH | AFTERNOON TEA | DINNER | DRINKS

VALENTINE'S DAY MENU

THREE COURSES 29.95

TWO COURSES 25.95

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