



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

## FESTIVE GLUTEN FREE MENU



An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.

**Allergen Information:** Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Dishes containing fish may contain small bones. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

^ = Dish contain alcohol. \* = Dish contain nuts.



'TIS THE SEASON TO TREAT YOURSELF  
**FESTIVE  
GLUTEN FREE MENU**

**3 COURSES FOR £34**

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

**PARSNIP & APPLE SOUP** (V)  
Parsnip crisps, crispy sprouts

**TENDERSTEM BROCCOLI & SMOKED PANCETTA**  
Poached Copper Maran heritage hen egg

**SMOKED SALMON**  
Beetroot, lemon crème fraîche, dill mustard dressing

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

*All served with mulled wine braised red cabbage and shaved brussel sprouts with chestnuts*

**ROAST BREAST OF TURKEY** ^  
Garlic & thyme roast potatoes, maple roast carrots and parsnips, red wine jus

**SLOW-COOKED BELLY OF PORK**  
Grain mustard mash, baby fennel, cavolo nero, crackling, orange sauce

**BUTTERNUT SQUASH & BEETROOT RISOTTO** (VE)  
Beetroot crisps, fried sage, pea shoots

**BRAISED BLADE OF BEEF** ^  
Bubble & squeak, forestiere sauce, horseradish crème fraîche, crispy onions

**FILLET OF SALMON** ^ \*  
Sautéed heritage potatoes, samphire, white wine & lobster sauce

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

**APPLE, RASPBERRY & GINGER CRUMBLE** (VE)  
Vanilla ice cream alternative

**FRESH BERRIES** (VE)  
Strawberries, raspberries and blueberries, blackcurrant sorbet

**LEMON POSSET** (V)  
Candied lemon peel, macerated blueberries

..... **TO FINISH** .....

**SELECTION OF BRITISH CHEESES** (V) (£5 supplement per person)  
Shirevale Wensleydale & Cranberry, Sandham Lancashire, Norfolk Mardler goats' cheese,  
Cornish Blue, toast, Stokes red onion marmalade, roast figs, celery

