

Browns Classics Menu

2 Courses • £22.50 | 3 Courses • £26.50

Starters

SOUP OF THE DAY (V)

Warm sourdough, butter

DUCK LIVER & PORT PARFAIT

Fig & British apple chutney, toast

NORTH ATLANTIC PRAWN COCKTAIL

Chopped lettuce, toasted brioche

BEETROOT, WALNUT & GOATS CHEESE SALAD (V)

Grilled Wensum White goats cheese, sourdough croutons,
maple & mustard dressing

Mains

HALF ROAST BRITISH CHICKEN

Lemon, garlic & thyme marinade, fries, Bordelaise sauce*

STEAK & GUINNESS PIE

Buttered mash, red wine jus

FISH & CHIPS

Line-caught cod fillet in crisp seasoned batter, pea & mint purée,
tartare sauce, thick-cut chips

ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut & lemongrass curry, green vegetables, sticky jasmine rice

ROAST FILLET OF SALMON

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

Desserts

APPLE & STRAWBERRY CRUMBLE (V)

Vanilla custard or cream

Vegan alternative available

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

CARAMELISED SICILIAN LEMON TART (V)

Raspberry sorbet