

# Browns Occasion Menu

4 Courses • £45

## Starters

### PAN-SEARED WILD ATLANTIC SCALLOPS

Rhubarb, smoked pancetta, samphire, pea shoots

### BURRATA (V)

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

### DEVON CRAB & AVOCADO

Crab mayo, sourdough toast

### AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)

Fennel, watercress, toasted almonds

## Mains

### 7oz FILLET STEAK

Fries, dressed watercress, your choice of béarnaise, peppercorn<sup>^</sup> or Bordelaise<sup>^</sup> sauce

### ROAST MONKFISH & CHORIZO

Sautéed heritage potatoes, peas, broad beans, leek, basil & almond pesto

### LOBSTER RISOTTO

Heirloom tomatoes, Parmesan, chives

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

Heritage potatoes, sautéed beech mushrooms, onion gravy

## Desserts

### BANOFFEE CHOCOLATE BOMBE (V)

Caramelised banana, dulce de leche, hot toffee sauce, candied pecan brittle, vanilla ice cream

### POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime

### ETON MESS

Fresh berries, meringue, double cream, raspberry & prosecco marshmallow

### STICKY TOFFEE PUDDING (V)

Ginger ice cream, savoury nut granola

### CHEESEBOARD (V) (FOR THE TABLE)

Fig & British apple chutney, sourdough crisps, roast fig, celery, toasted walnuts

## Tea & Coffee

Add a glass of Moët & Chandon Impérial Champagne for £10 per person