

Barristers Menu

Served with warm artisan bread & butter and still & sparkling water (V)

Two courses 29.95

Three courses 34.95

Starters

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce

ROAST TOMATO & RED PEPPER SOUP (VE)

With basil oil

DUCK LIVER PARFAIT

Red onion marmalade

Mains

All mains are served with green beans, asparagus, wilted spinach and roast heritage potatoes

ROAST COD LOIN

Olive, caper & lemon butter

CHICKEN BREAST

Mushroom, pancetta, red wine jus

BRIE & BROCCOLI PITHIVIER (V)

Cranberry, rocket salad

Desserts

SALTED CARAMEL PROFITEROLES (V)

With Devon cream toffee sauce

BISCOFF CHEESECAKE (VE)

Red berries

FRESH BERRIES (VE)

With dairy-free coconut "yoghurt"

To Finish

TEA, COFFEE AND TRUFFLES* (V)

Pre-order required



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Judges Menu

*Served with artisan bread & butter, still & sparkling water
and finished with tea, coffee, petit fours and macaroons*

Three Courses 44.95

Starters

CHARGRILLED ARTICHOKE HEARTS (VE)

Rocket salad, toasted almonds, maple & mustard dressing

WARM CAPRICORN GOATS CHEESE (V)

Apple, date & tamarind chutney, watercress, lime & honey dressing

DUCK LIVER PARFAIT

Tomato chutney, caperberries

GRATINATED IN-SHELL SCALLOPS

Isle of Man Cheddar crumb, garlic butter, pea shoots

Mains

7oz BEEF FILLET

Spinach, potato rosti, vine cherry tomatoes, peppercorn sauce

ENGLISH RACK OF LAMB

Herb mustard crust, truffled mash potato, ratatouille, red wine jus

RED MULLET

Beluga lentils, baby spinach, green olives, white wine sauce

VEGETABLE LASAGNE (VE)

Rocket salad, basil oil

Desserts

BLACKCURRANT MOUSSE CAKE (VE)

Dairy-free coconut "yoghurt", redcurrants

CHERRY BAKWELL TART (V)

Vanilla bean custard

DARK CHOCOLATE TORTE (V)

Raspberry crème fraiche

BRAMLEY APPLE PIE (V)

Cream

To Finish

Supplement of £5 per person

BRITISH CHEESEBOARD

Selection of cheese and biscuits

Pre-order required

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes. (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. Fish dishes may contain small bones. ^ = contains alcohol, * = contains nuts and alcohol. An optional service charge of 10% is added to all parties dining at Browns. 100% of this optional charge is shared fairly amongst the team.