



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

## Valentine's Day Menu



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

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. 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. ^ = these dishes contain alcohol.

\* = these dishes contain nuts and alcohol. All prices include VAT at the current rate. Licensing hours apply.

# Valentine's Day Menu

THREE COURSES £26.95

TWO COURSES £22.95

## OYSTERS & APÉRITIFS

### HALF A DOZEN PYEFLEET PURE OYSTERS

Served on crushed ice, with pickled shallots and fresh lemon • £12.50

### PINK BERRY GIN

Tanqueray 10 gin, strawberry, rhubarb, lemon juice, soda • £9

### RASPBERRY & VANILLA BELLINI

Cîroc French Vanilla vodka, Moët & Chandon Impérial, raspberry • £11

## STARTERS

### PAN-SEARED WILD ATLANTIC SCALLOPS

Garlic butter, lemon, herb crumb

### RAINBOW BEETROOT CARPACCIO (VE)

Rocket & walnut pesto, crispy capers, cherry vine tomatoes, pea shoots

### GRESSINGHAM SMOKED DUCK BREAST

Wheatberry, apple & cranberry salad, beetroot, nasturtium, charred shallot, hazelnut vinaigrette

### SEVERN & WYE VALLEY SMOKED SALMON

Devon crab, avocado, lime, parsley cress

## MAINS

### BORAGE HONEY & HERB-CRUSTED LAMB RACK

Dauphinoise potato, pea purée, cherry vine tomatoes

### PAN-ROASTED HAKE

Charred leeks, pulled mushrooms, hazelnut dressing

### 12OZ SIRLOIN ON-THE-BONE

Fries and lightly-dressed watercress

£5 supplement per person

### ROAST CHICKEN & CHORIZO

Heritage potatoes, cavolo nero, beluga lentils, kale & hazelnut pesto

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

Heritage potatoes, sautéed beech mushrooms, green beans, onion gravy

## DESSERTS

### TRIO OF DESSERTS (TO SHARE)

Belgian chocolate truffle torte, raspberry sorbet, salted caramel profiteroles with white chocolate sauce

### APPLE & BLACKBERRY CRUMBLE (V)

Vanilla custard or cream  
Vegan alternative available

### LIME POSSET (V)

Ginger dusted biscuits

### DARK CHOCOLATE TORTE (V)

Brandy snap basket, vanilla ice cream

## CHATEAUBRIAND (TO SHARE)

Confit tomatoes, asparagus, grilled mushrooms, fries, béarnaise sauce

Includes two starters and two desserts from our Valentine's Day menu

• £74.95 for two people