

A La Carte Menu

NOCELLARA OLIVES (VE) • 2.95

WHOLE BAKED SOURDOUGH (V)
Netherend Farm butter • 4.50

MIXED NUTS (VE) • 2.50

Starters

SMOKED SALMON & AVOCADO
Lemon tarragon mayo, sourdough toast • 9.75

NORTH ATLANTIC PRAWN COCKTAIL
Chopped lettuce, toasted brioche • 8.50

DUCK LIVER & PORT PARFAIT
Fig & apple chutney, toast • 7.75

SALT BEEF & CHEDDAR CROQUETTES
Celeriac remoulade, celery cress • 7.95

PAN-SEARED WILD ATLANTIC SCALLOPS

Rhubarb, smoked pancetta, samphire, pea shoots • 10.50

BAKED CAMEMBERT (TO SHARE) (V)
Fig & apple chutney, heritage potato crisps, pear, toasted ciabatta, savoury nut granola • 13.95

AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)

Fennel, watercress, toasted almonds • 7.75

MUSHROOMS ON BRIOCHE (V)
Paris Brown & exotic mushrooms, garlic & parsley butter • 7.25

SALT & PEPPER CRISPY SQUID
Aioli • 8.50

Meat

BROWNS SHEPHERD'S PIE & LAMB RUMP
Cherry tomatoes, peas, onions, spinach, red wine sauce • 18.95

CHICKEN SCHNITZEL
Lemon & thyme crumb, fried heritage hen egg, dressed salad or fries • 15.50

BROWNS STEAK & GUINNESS PIE (V)
Buttered mash, red wine jus • 15.95

CHARGRILLED CHICKEN & BACON CLUB
Beef tomato, heritage hen egg mayo, fries • 12.95

CHICKEN & AVOCADO SALAD
Smoked pancetta, Parmesan, sourdough crisps, Caesar dressing • 13.95

BROWNS BURGER
British beef, Cheddar, smoked bacon, English mustard mayo, lettuce, tomato, pickle, fries • 15.50

SLOW-COOKED SALTED PORK BELLY
Savoury apple pie, crackling, red wine jus, green beans, buttered mash • 16.95

SUPERGREEN & GRAIN SALAD (VE)
Tenderstem broccoli®, tomatoes, cucumber, beetroot, edamame, lemon dressing • 13.50
Add feta (V), tempura prawns or grilled chicken 3.50

Steaks

Prime British and Irish steaks from Red Tractor or Bord Bia assurance schemes, aged for a minimum of 30 days for the perfect balance of tenderness and flavour.

9oz RIBEYE
Served with fries and dressed watercress • 22.95

8oz SIRLOIN
Served with fries and dressed watercress • 21.95

7oz FILLET
Served with fries and dressed watercress • 25.95

Add Béarnaise[^], peppercorn[^] or Bordelaise[^] sauce: 2.25
Pan-seared scallops: 5.95
Onion rings: 3.75

Vegetarian

TOMATO, BASIL & MOZZARELLA RAVIOLI (V)
Pesto, heirloom tomatoes, rocket • 13.75

Fish & Seafood

BROWNS FISH PIE
Salmon, prawns, scallop, Cheddar mash, herb crumb, peas, shallots • 16.50

PRAWN & CHORIZO LINGUINE
Lime, chilli & coriander pesto • 15.50

FISH & CHIPS
Line-caught cod fillet in crisp seasoned batter, pea & mint purée, tartare sauce, thick-cut chips • 14.95

ROAST MONKFISH & CHORIZO
Sautéed heritage potatoes, peas, broad beans, leeks, basil & almond pesto • 22.95

CATCH OF THE DAY

In season market fresh fish, sustainably caught.

Ask your server for today's special.

ASPARAGUS & BUTTERNUT CURRY (VE)
Fragrant coconut & lemongrass curry, green vegetables, sticky jasmine rice • 14.25
Add tempura prawns or grilled chicken 3.50

Chef's Specials

Served every Thursday, Friday and Saturday, with Sunday Roasts every Sunday

Our Côte De Boeuf and Surf & Turf are served with your choice of two sauces: béarnaise, peppercorn[^] or Bordelaise[^]

240z CÔTE DE BOEUF FOR TWO
Served with fries, cherry vine tomatoes, watercress, asparagus • 59.95

FILLET STEAK SURF & TURF FOR TWO
Whole fresh lobster, two 7oz fillet steaks, fries, cherry vine tomatoes, watercress • 69.95 / Half portion for one • 34.95

WHOLE FRESH LOBSTER
Served with fries, watercress and garlic butter or thermidor sauce • 34.95

Sides

THICK-CUT CHIPS
Parmesan & truffle oil • 3.75

ONION RINGS (V) • 3.75

SEASONED FRIES (V) • 3.75

GREEN BEANS (VE) • 3.75

TENDERSTEM BROCCOLI (V)
Savoury walnut, almond granola • 4.25

MIXED SALAD (VE) • 3.75

Desserts

APPLE & RHUBARB CRUMBLE (V)
Vanilla custard or cream • 7.95
Vegan option available

ETON MESS (V)
Fresh berries, meringue and whipped double cream • 7.75

CARAMELISED SICILIAN LEMON TART (V)
Raspberry sorbet • 7.75

HOME-BAKED CHOCOLATE BROWNIE (V)
Dark chocolate & pistachio bark, honeycomb ice cream • 7.25

STICKY TOFFEE PUDDING (V)
Ginger ice cream, savoury walnut & almond granola • 7.25

CHOCOLATE VELVET BOMBE (V)
Red velvet cake, vanilla creme, raspberries, redcurrants, hot toffee sauce • 8.75

SALTED CARAMEL PROFITEROLES (V)
Homemade salted caramel, Devon cream toffee sauce • 7.75

SELECTION OF ICE CREAM (V)
Choose 3 scoops of vanilla, chocolate, ginger or honeycomb ice cream or raspberry sorbet • 6.50

CARAMEL BISCUIT TORTE (VE)
Toffee sauce and mint • 7.75