

Browns Occasion Menu

4 Courses • £45

Starters

PAN-SEARED WILD ATLANTIC SCALLOPS

Rhubarb, smoked pancetta, samphire, pea shoots

DEVON CRAB & AVOCADO

Crab mayo, sourdough toast

AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)

Fennel, watercress, toasted almonds

SALT BEEF & CHEDDAR CROQUETTES

Celeriac remoulade, celery cress

Mains

7oz FILLET STEAK

Fries, dressed watercress, your choice of béarnaise, peppercorn[®] or Bordelaise[®] sauce

ROAST MONKFISH & CHORIZO

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

DUO OF LAMB

Lamb rump, shepherd's pie, cherry tomatoes, peas & onions, spinach, red wine sauce

LOBSTER RISOTTO

Heirloom tomatoes, Parmesan, chive

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

Heritage potatoes, sautéed beech mushrooms, onion gravy

Desserts

CARAMEL BISCUIT TORTE (VE)

Toffee sauce and mint

ETON MESS

Fresh berries, meringue, double cream

STICKY TOFFEE PUDDING (V)

Ginger ice cream, savoury walnut, almond granola

CHOCOLATE VELVET BOMB (V)

Red velvet cake, vanilla creme, raspberries, redcurrants & hot toffee sauce

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