

Sunday Menu

NOCELLARA OLIVES (VE) • 2.95

WHOLE BAKED SOURDOUGH (V)
Netherend Farm butter • 3.95

MIXED NUTS (VE) • 2.50

Starters

SMOKED SALMON & AVOCADO
Lemon tarragon mayo, sourdough toast • 9.25

NORTH ATLANTIC PRAWN COCKTAIL
Chopped lettuce, toasted brioche • 8.50

DUCK LIVER & PORT PARFAIT
Fig & apple chutney, toast • 7.50

SALT BEEF & CHEDDAR CROQUETTES
Celeriac remoulade, celery cress • 7.75

PAN-SEARED WILD ATLANTIC SCALLOPS

Rhubarb, smoked pancetta,
samphire, pea shoots • 10.25

BAKED CAMEMBERT (TO SHARE) (V)
Fig & apple chutney, heritage
potato crisps, pear, toasted ciabatta,
savoury nut granola • 13.50

AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)
Fennel, watercress, toasted almonds • 7.50

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

SALT & PEPPER CRISPY SQUID
Aioli • 8.50

Sunday Roasts

All our Sunday Roasts are served with a selection of roast vegetables, roast potatoes and braised red cabbage[^]

SIRLOIN OF BEEF
Thyme Yorkshire pudding,
roast shallot, horseradish
crème fraîche, red wine
gravy • 17.95

**GARLIC, LEMON & THYME
HALF ROAST CHICKEN**
Bread sauce, prune & brandy
stuffing, pigs in blankets,
red wine gravy • 16.50

SALTED PORK BELLY
Bramley apple butter, Waldorf
& walnut stuffing, crackling,
red wine gravy • 16.95

NUT ROAST (V)
Butternut squash purée,
cherry jus, roast onion
gravy • 14.50

Meat

BROWNS SHEPHERD'S PIE & LAMB RUMP
Cherry tomatoes, peas, onions, spinach,
red wine sauce • 18.50

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 • 15.75

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

CHICKEN & AVOCADO SALAD
Smoked pancetta, Parmesan, sourdough crisps,
Caesar dressing • 13.75

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

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.

7oz FILLET
Served with fries and dressed
watercress • 25.50

8oz SIRLOIN
Served with fries and dressed
watercress • 21.50

9oz RIBEYE
Served with fries and dressed
watercress • 22.50

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

Fish & Seafood

BROWNS FISH PIE
Salmon, prawns, scallop, Cheddar mash,
herb crumb, peas, shallots • 15.95

PRAWN & CHORIZO LINGUINE
Lime, chilli & coriander pesto • 15.25

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 • 22.50

CATCH OF THE DAY

In season market fresh fish,
sustainably caught.

Ask your server for today's special.

Vegetarian

SUPERGREEN & GRAIN SALAD (VE)
Tenderstem broccoli®, tomatoes, cucumber,
beetroot, edamame, lemon dressing • 13.25
*Add feta (V), tempura prawns or
grilled chicken 3.50*

**TOMATO, BASIL &
MOZZARELLA RAVIOLI** (V)
Pesto, heirloom tomatoes, rocket • 13.50

ASPARAGUS & BUTTERNUT CURRY (VE)
Fragrant coconut & lemongrass curry, green
vegetables, sticky jasmine rice • 13.95
Add tempura prawns or grilled chicken 3.50

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 • 7.50
Vegan option available

ETON MESS (V)
Fresh berries, meringue and
whipped double cream • 7.50

CARAMELISED SICILIAN LEMON TART (V)
Raspberry sorbet • 7.50

HOME-BAKED CHOCOLATE BROWNIE (V)
Dark chocolate & pistachio bark,
honeycomb ice cream • 6.95

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 • 7.50

SELECTION OF ICE CREAM (V)
Choose 3 scoops of vanilla, chocolate,
ginger or honeycomb ice cream or
raspberry sorbet • 6.25

CARAMEL BISCUIT TORTE (VE)
Toffee sauce and mint • 7.50