

# Sunday Menu

**NOCELLARA OLIVES** (VE) • 2.95

**WHOLE BAKED SOURDOUGH** (V)  
Netherend Farm butter • 4.95

**MIXED NUTS** (VE) • 2.50

## Starters

### SMOKED SALMON & AVOCADO

Lemon tarragon mayo, sourdough toast • 10.25

### NORTH ATLANTIC PRAWN COCKTAIL

Chopped lettuce, toasted brioche • 8.75

### DUCK LIVER & PORT PARFAIT

Fig & apple chutney, toast • 7.95

### SALT BEEF & CHEDDAR CROQUETTES

Celeriac remoulade, celery cress • 8.25

### PAN-SEARED WILD ATLANTIC SCALLOPS

Rhubarb, smoked pancetta, samphire, pea shoots • 10.95

### BAKED CAMEMBERT (TO SHARE)

 (V)

Fig & apple chutney, heritage potato crisps, pear, toasted ciabatta, savoury nut granola • 14.50

### AVOCADO, RAINBOW BEETROOT & ORANGE SALAD

 (VE)

Fennel, watercress, toasted almonds • 8.25

### MUSHROOMS ON BRIOCHE

 (V)

Paris Brown & exotic mushrooms, garlic & parsley butter • 7.50

### SALT & PEPPER CRISPY SQUID

Aioli • 8.75

## Sunday Roasts

All our Sunday Roasts are served with a selection of roast vegetables, roast potatoes and braised red cabbage<sup>^</sup>

### SIRLOIN OF BEEF

Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy • 18.50

### GARLIC, LEMON & THYME HALF ROAST CHICKEN

Bread sauce, prune & brandy stuffing, pigs in blankets, red wine gravy • 17.25

### SALTED PORK BELLY

Bramley apple butter, Waldorf & walnut stuffing, crackling, red wine gravy • 17.75

### NUT ROAST

 (V)

Butternut squash purée, cherry jus, roast onion gravy • 15.25

## Meat

### BROWNS SHEPHERD'S PIE & LAMB RUMP

Cherry tomatoes, peas, onions, spinach, red wine sauce • 19.50

### CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, dressed salad or fries • 16.25

### BROWNS STEAK & GUINNESS PIE

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Buttered mash, red wine jus • 16.50

### CHARGRILLED CHICKEN & BACON CLUB

Beef tomato, heritage hen egg mayo, fries • 13.95

### CHICKEN & AVOCADO SALAD

Smoked pancetta, Parmesan, sourdough crisps, Caesar dressing • 14.95

### BROWNS BURGER

British beef, Cheddar, smoked bacon, English mustard mayo, lettuce, tomato, pickle, fries • 16.25

## 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 • 23.50

### 8oz SIRLOIN

Served with fries and dressed watercress • 22.50

### 7oz FILLET

Served with fries and dressed watercress • 26.50

Add *Béarnaise*<sup>^</sup>, *peppercorn*<sup>^</sup> or *Bordelaise*<sup>^</sup> 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 • 16.50

### PRAWN & CHORIZO LINGUINE

Lime, chilli & coriander pesto • 15.75

### FISH & CHIPS

Line-caught cod fillet in crisp seasoned batter, pea & mint purée, tartare sauce, thick-cut chips • 15.75

### ROAST MONKFISH & CHORIZO

Sautéed heritage potatoes, peas, broad beans, leeks, basil & almond pesto • 23.50

### 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 • 14.25  
Add *feta* (V), *tempura prawns* or *grilled chicken* 3.50

### TOMATO, BASIL & MOZZARELLA RAVIOLI

 (V)

Pesto, heirloom tomatoes, rocket • 14.25

### ASPARAGUS & BUTTERNUT CURRY

 (VE)

Fragrant coconut & lemongrass curry, green vegetables, sticky jasmine rice • 14.50  
Add *tempura prawns* or *grilled chicken* 3.50

## Sides

### THICK-CUT CHIPS

Parmesan & truffle oil • 3.95

### ONION RINGS

 (V) • 3.95

### SEASONED FRIES

 (V) • 3.95

### GREEN BEANS

 (VE) • 3.95

### TENDERSTEM BROCCOLI

 (V)

Savoury walnut, almond granola • 4.50

### MIXED SALAD

 (VE) • 3.95

### APPLE & RHUBARB CRUMBLE

 (V)

Vanilla custard or cream • 7.95  
*Vegan option available*

### ETON MESS

 (V)

Fresh berries, meringue and whipped double cream • 7.95

### CARAMELISED SICILIAN LEMON TART

 (V)

Raspberry sorbet • 7.95

### HOME-BAKED CHOCOLATE BROWNIE

 (V)

Dark chocolate & pistachio bark, honeycomb ice cream • 7.75

### STICKY TOFFEE PUDDING

 (V)

Ginger ice cream, savoury walnut & almond granola • 7.50

### CHOCOLATE VELVET BOMBE

 (V)

Red velvet cake, vanilla creme, raspberries, redcurrants, hot toffee sauce • 9.50

### SALTED CARAMEL PROFITEROLES

 (V)

Homemade salted caramel, Devon cream toffee sauce • 8.25

### SELECTION OF ICE CREAM

 (V)

Choose 3 scoops of vanilla, chocolate, ginger or honeycomb ice cream or raspberry sorbet • 6.75

### CARAMEL BISCUIT TORTE

 (VE)

Toffee sauce and mint • 7.95