

VALENTINE'S MENU

TWO COURSES · 36
THREE COURSES · 42

APÉRITIFS

BERRY BE MINE MARTINI

A blissful blend of Ciroc Red Berry vodka, Chambord Raspberry Liqueur, raspberry, strawberry and lime · 11.50

RASPBERRY & VANILLA BELLINI

Absolut Vanilia vodka, Moët & Chandon Impérial Champagne, raspberry · 13

MOËT & CHANDON BRUT ROSÉ CHAMPAGNE

Intense, red berries, sophisticated. France (12.0% vol.) Glass · 17 / Bottle · 80

STARTERS

PAN-SEARED SCALLOPS, PANCETTA & BRAMLEY APPLE

Celeriac purée

FENNEL POLLEN & ORANGE-CURED SALMON

Fennel, orange, sourdough croutons, fennel cress

DUO OF DUCK*

Confit duck leg bon bons, smoked duck breast, beetroot, orange

BEETROOT & RED WINE TARTE TATIN (VE)

Pickled golden beetroot, toasted pumpkin seeds, wild rocket

MAINS

WHOLE LEMON SOLE

Prawn, lemon & parsley butter, heritage potatoes

30 DAY AGED 10oz RIB EYE STEAK

Dauphinoise potatoes, Bordelaise sauce, dressed watercress*

PESTO-CRUSTED CHICKEN BREAST

Heritage potatoes, wilted spinach, wild mushroom & white wine velouté

PORTOBELLO MUSHROOM, CHESTNUT, & SPINACH WELLINGTON (VE)

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

CHATEAUBRIAND FOR TWO (10 supplement per person)

Served with fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes and your choice of two sauces: Béarnaise, peppercorn* or Bordelaise**

DESSERTS

CHOCOLATE TRIO

Double chocolate ice cream in home-baked brandy snap basket, chocolate rum delice, salted caramel profiteroles

STICKY TOFFEE PUDDING (V)

Ginger ice cream, salted seed granola, brandy snap tulle

APPLE & MORELLO CHERRY CRUMBLE (V)

Ginger ice cream or custard

Vegan option available

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime

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



BRASSERIE & BAR

BROWNS

ESTABLISHED 1973

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.
Fish dishes may contain small bones. * = this dish contains alcohol.

Live nutrition information is available online.

All items are subject to availability.