



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.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.

FESTIVE MENU

STARTERS

Traditional Oak-Smoked Salmon, Clementine & Honey Vinaigrette Dill, rye bread

North Atlantic Prawn Cocktail Classic cocktail sauce, sourdough

Grilled Goats Cheese & Mulled Beetroot Salad (v) Chicory, watercress, blackberries, elderberry purée, sherry vinaigrette

Duck Liver Parfait & Sour Cherry* Pickled shallots, toasted brioche

Roast Parsnip & Apple Soup (v) Parsnip crisps, crispy sprouts *(vegan option available)*

MAINS

Browns Festive Turkey Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus

Braised Blade Of Beef Buttered mash, maple roast carrots, braised red cabbage, shaved Brussels sprouts with chestnuts, red wine & black garlic sauce

Fillet Of Sea Bass Sautéed La Ratte potatoes, red peppers, black olive tapenade, salsa verde

Maple & Cinnamon Glazed Pork Belly Sage mash, seasonal greens, brandy & Pink Lady jus, crackling

Root Vegetable, Walnut & Almond Tart (ve) Garlic & thyme roast potatoes, maple roast carrots & parsnips, braised red cabbage

DESSERTS

Christmas Pudding* (v) Vanilla bean custard, brandy butter

Chocolate Ganache Torte (v) Blackcurrant curd, blackcurrant sorbet, blackberries

Apple & Plum Crumble (v) Ginger ice cream *(vegan option available)*

Salted Caramel Profiteroles (v) Fresh berries, toffee sauce

Lemon Meringue Tart (v) Berry coulis, mint

Add a British Cheese Board (v) for 5 per person

THREE COURSES • 45 PER PERSON

Join us Monday or Tuesday, midday to 5pm, until 10th December for our early week offer:

Two courses for 35 per person, three courses for 40 per person