

GRADUATION OCCASION MENU

THREE COURSES FOR 49.50

TWO COURSES FOR 43.50

A complimentary glass of Moët & Chandon Impérial Champagne for the graduate!* 
Add a prosecco reception for 7 per person or a Moët & Chandon Impérial Champagne reception for 12 per person

STARTERS

Pan-Seared Scallops, Rhubarb & Pancetta

Timperley rhubarb & Bramley apple compôte, samphire. *197kcal*

Devon Crab Crumpet, Pink Grapefruit & Avocado

White crab, lemon & tarragon mayo, apple, pickled fennel. *530kcal*

Sticky BBQ Chicken Skewers

Miso*, kale, coconut. *274kcal*

Asparagus & Exotic Mushroom Vol-Au-Vent (ve)

Roast Roscoff onions, broad bean purée, Chardonnay & tarragon vinaigrette. *493kcal*

Duck & Watermelon Salad

Crispy duck, watermelon & mooli salad, miso dressing*. *274kcal*

MAINS

Mint Crusted Roast Rack Of Lamb

Black garlic, potato terrine, sautéed spring vegetables, red wine jus. *1069kcal*

Roast Cod, Wild Garlic & Asparagus

Pommes anna, peas, leeks, broad beans, watercress, wild garlic salsa verde, cornflowers. *520kcal*

Miso Salmon, Citrus & Wasabi

Black rice, baby bok choy, sugar snaps, miso*. *904kcal*

7oz Fillet Steak

Fries, dressed watercress, your choice of Béarnaise* (*205kcal*), peppercorn* (*82kcal*) or Bordelaise* (*47kcal*) sauce. *668kcal*

Pea & Broad Bean Gnocchi, Brown Butter & Basil Pesto (v)

Torn mushrooms, Roscoff onions, feta, toasted pumpkin seeds. *621kcal*

16oz Chateaubriand For Two

10 supplement per person

Fries, onion rings, watercress and Béarnaise* (*205kcal*), peppercorn* (*82kcal*) or Bordelaise* (*47kcal*) sauce. *1548kcal*

DESSERTS

Poached Fresh Pineapple In Spiced Rum & Vanilla (ve)

Coconut sorbet, fresh lime. *471kcal*

Sticky Toffee Pudding (v)

Bourbon vanilla ice cream, salted seed granola, brandy snap tuille. *743kcal*

Lemon Meringue Tart (v)

Raspberry sorbet. *427kcal*

Apple Tarte Fine (v)

Honeycomb ice cream. *747kcal*

Timperley Rhubarb & Bramley Apple Crumble (v)

Stem ginger ice cream. *658kcal*

Vegan option available. *641kcal*

Dark Chocolate Torte, Raspberry & White Chocolate (v)

Brandy snap basket, raspberry & white chocolate ice cream. *880kcal*

Add a Cheeseboard (v) *637kcal* (5 per person)

*When at least four people dine from our A La Carte, Classics or Occasions menus.

Adults need around 2000kcal a day.

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.

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

All items are subject to availability.