## MOTHER'S DAY AT BROWNS.



## APÉRITIFS <br> CHAMPAGNE COSMOPOLITAN

Cîroc vodka, Chambord and Cointreau, shaken with cranberry and lime, topped with Moët \& Chandon Impérial Champagne - 13

## CLOVER CLUB

Tanqueray gin, raspberry purée, lemon, freeze dried raspberries • 12.50
MOËT \& CHANDON BRUT ROSÉ CHAMPAGNE
Intense, red berries, sophisticated. France (12.0\% vol.) Bottle • 90

## ESPECIALLY FOR MOTHER'S DAY...

TO START
PAN-SEARED SCALLOPS, RHUBARB \& PANCETTA
Samphire, pea shoots $\cdot 14.50$

## MAINS

ROAST WILD SEA BASS \& CHORIZO
Roast La Ratte potatoes, fine beans, dill \& saffron aioli $\cdot 28.95$
16oz CHATEAUBRIAND (FOR SHARING)
Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy and a selection of roast potatoes, roast vegetables and cauliflower cheese • 74.95

DESSERT
DARK CHOCOLATE TORTE, WHITE CHOCOLATE \& RASPBERRY (V)
Brandy snap basket, white chocolate \& raspberry ice cream • 9.95


# TRADITIONAL SUNDAY LUNCH <br> Served with a selection of roast potatoes (VE), roast vegetables (VE) and buttered seasonal greens (V). 

## ROAST SIRLOIN OF BEEF

Thyme Yorkshire pudding, roast shallot, horseradish crème fraiche, red wine gravy $\cdot 22.95$

## GARLIC, LEMON \& THYME HALF ROAST CHICKEN

Bread sauce, apricot \& thyme stuffing, red wine gravy • 21.95

## SALTED SLOW-COOKED PORK BELLY

Bramley apple sauce, apricot \& thyme stuffing, crackling, red wine gravy $\cdot 22.25$
ROOT VEGETABLE, WALNUT, ALMOND AND CRANBERRY ROAST (VE) Butternut squash purée, onion gravy • 19.50

## LITTLE ROASTS <br> FOR OUR YOUNGER GUESTS UP TO AGE 10.

Served with roast vegetables, roast potatoes and gravy.
Choose from Roast Beef, Roast Chicken or Meat-Free Roast (V) • 9.95


