

# VALENTINE'S MENU

TWO COURSES · 37  
THREE COURSES · 43

## APÉRITIFS

### KISSING COSMO

A blissful blend of Ciroc Red Berry vodka, strawberry, Cointreau, cranberry and lime · 11.50

### RASPBERRY & ORANGE BLOSSOM BELLINI

Moët & Chandon Impérial Champagne, Chambord Raspberry Liqueur, Fever-Tree Raspberry & Orange Blossom Soda · 12.50

### MOËT & CHANDON BRUT ROSÉ CHAMPAGNE

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

## STARTERS

### PAN-SEARED SCALLOPS & BROWN SHRIMP

Lemon butter, samphire

### DUO OF DUCK\*

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

### TWICE-BAKED CROPWELL BISHOP STILTON SOUFFLÉ (V)

Apple, red chicory, seed granola, green tomato chutney

### TRADITIONAL OAK-SMOKED ATLANTIC SALMON

Horseradish crème fraîche, lilliput capers, rye bread

### ROAST BUTTERNUT & SAGE SOUP (VE)

Butternut squash crisps, apple, toasted pumpkin seeds, sage oil

## MAINS

### PAN-ROASTED HALIBUT WITH CLAMS & BROWN BUTTER

Celeriac, samphire, Pommes Anna

### 30 DAY AGED 10oz RIB EYE STEAK

Confit tomatoes, roast mushrooms, Béarnaise\* sauce, fries

### PESTO-CRUSTED CHICKEN BREAST

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

### ROAST RACK OF LAMB

White onion & cider purée, pulled mushrooms, Roscoff onions, Bordelaise\* sauce, redcurrants

### PORTOBELLO MUSHROOM, CHESTNUT, SPINACH & LENTIL WELLINGTON (VE)

Baby potatoes, sautéed mushrooms, green beans, onion gravy

### 16oz CHATEAUBRIAND FOR TWO (10 supplement per person)

Fries, onion rings, watercress and Béarnaise\*, peppercorn\* or Bordelaise\*

## DESSERTS

### CHOCOLATE TRIO (V)

Double chocolate ice cream in home-baked brandy snap basket, bitter chocolate tart, salted caramel profiteroles

### CITRUS TRIO

Glazed St Clement's tart, lemon posset profiterole, blood orange sorbet in home-baked brandy snap basket

### STICKY TOFFEE PUDDING (V)

Bourbon vanilla ice cream, salted seed granola, brandy snap tuille

### CARAMELISED PINEAPPLE, MANGO & PASSION FRUIT MESS (V)

Broken meringue, double cream, fresh mint

### BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)

Stem ginger ice cream. Vegan option available.

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.