



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones.  = made with vegetarian ingredients,  = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. \* = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.

# DESSERTS & DIGESTIFS

## DIGESTIFS

### ESPRESSO MARTINI

Cîroc French Vanilla, Tia Maria,  
espresso • 9.50

### BROWNS OLD FASHIONED

Woodford Reserve, orange & pink  
grapefruit zest, lemon thyme,  
cardamom, cinnamon, clove • 9.50

### AFTER EIGHT THIRTY

Baileys, crème de menthe, crème  
de cacao, double cream • 9.00



## DESSERTS

### SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel,  
Devon cream toffee sauce • 7.50

### COCONUT & VANILLA PANNA COTTA (VE)

Blackberries, blueberries, raspberry sorbet, Sailor Jerry  
spiced rum, caramelised hazelnuts • 7.75

### STICKY TOFFEE PUDDING (V)

Ginger ice cream, granola • 6.75

### RED WINE POACHED PEAR (V)

Whipped mascarpone with English borage honey,  
toasted hazelnut praline • 7.25

### CHOCOLATE BOMB (V)

Hazelnut sauce, mascarpone,  
puffed rice, popping candy • 9.75

### HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream • 7.25

### BRAMLEY APPLE PIE (V)

Vanilla ice cream, rosehip syrup • 7.50

### CRÈME BRÛLÉE (V)

Shortbread biscuit • 6.95

### SELECTION OF ICE CREAM (V)

Choose 3 scoops of vanilla, chocolate, hazelnut, ginger  
or honeycomb ice cream or raspberry sorbet • 6.50

### SELECTION OF BRITISH CHEESES (V)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry,  
Sandham Lancashire, St. Helen's Farm goats cheese, Cornish blue, red onion marmalade,  
sourdough crisps, roast fig, celery, toasted walnuts • 11.50

## DESSERT WINES

### CHÂTEAU PERLE D'ARCHE SAUTERNES

*Bordeaux, France (13%)*

50ml • 4.50 37.5cl bottle • 26.00

### ROYAL TOKAJI BLUE LABEL

*Hungary (11.5%)*

50ml • 5.25 50cl bottle • 42.00

## HOT DRINKS

ESPRESSO • 2.50

AMERICANO • 2.50

CAPPUCCINO • 2.75

LATTE • 2.75

FLAT WHITE • 2.75

LOOSE LEAF TEA • 2.75

PEPPERMINT TEA • 2.25

FRESH MINT TEA • 2.25

### SWEET TREATS

Complement your coffee  
with a small plate featuring a  
shortbread, lemon posset and  
salted caramel profiterole 4.50

*Soya milk and decaf coffee are also available.*

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