



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.

SET MENU

THREE COURSES • 23.95

TWO COURSES • 19.95



STARTERS

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, chopped gem, bread & butter

DUCK LIVER PARFAIT^

Red onion marmalade, toasted brioche

SOUP OF THE DAY (V)

Warm sourdough, butter

MAINS

SEA BASS

Mussel & samphire risotto, Parmesan

HALF ROAST CHICKEN^

Lemon, garlic & thyme marinade, fries, Bordelaise sauce

STEAK FRITES

Garlic butter, confit tomato, fries

CORONATION CAULIFLOWER (VE)

Saag aloo, coconut raita, mango, toasted almonds,
broccoli shoots, beluga lentils, curry oil



DESSERTS

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce

APPLE & RHUBARB CRUMBLE (V)

Brandy snap, vanilla ice cream

CRÈME BRÛLÉE (V)

Shortbread biscuit