



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

FIVE COURSES • 33.95

WHOLE BAKED SOURDOUGH (V)

British farmhouse butter



STARTERS

BRAISED MEATBALLS

Homemade tomato sauce, parsley & garlic crumb

DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast

MUSHROOMS ON TOAST^ (V)

Pulled oyster mushrooms, garlic & parsley butter, toasted sourdough

MAINS

SLOW-COOKED SALTED PORK BELLY

Savoury apple pie, buttered green beans, mash, crackling, red wine jus

9oz RIBEYE

Served with fries and lightly-dressed watercress.

ROAST FILLET OF SALMON

Green beans, toasted almond butter, baby red King Edwards

CORONATION CAULIFLOWER (VE)

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

DESSERTS

COCONUT & VANILLA PANNA COTTA (VE)

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

CHERRY & AMARETTO TARTE TATIN^ (V)

Hazelnut ice cream

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

BRITISH CHEESE PLATE (V)

Somerset camembert, Isle of Man Cheddar,
red onion marmalade, crostini

