

TASTE THE SEASON SET MENU

**TWO COURSES AND A
SELECTED DRINK
FOR £19.95**

ADD A THIRD COURSE £4

STARTERS

**BRAISED LAMB CROQUETTE &
PAN SEARED SCALLOPS[^]**

Pea & mint houmous

BEETROOT & PUMPKIN SEED HASH (V)

Smashed avocado, poached egg

**SALMON, HORSERADISH &
SPINACH FISHCAKE**

Caper & egg mayonnaise, rocket

CHICKEN, HAM & ASPARAGUS TERRINE

Smoky tomato chutney, crostini

MAINS

ROASTED LAMB RUMP

Potato gratin, crushed minted peas,
red wine jus

SLOW COOKED LAMB SHOULDER[^]

White bean stew, baby kale

**ASPARAGUS & SMOKED
PANCETTA LINGUINE**

Soft poached egg, basil & lemon dressing

CHICKEN & ASPARAGUS PIE

Bubble & squeak, crisp prosciutto

HERITAGE TOMATO RISOTTO (V)

Baby kale, feta & basil pesto

DESSERTS

SALTED CARAMEL CHOCOLATE POT (V)

Whipped cream, shortbread biscuits

RHUBARB & CUSTARD (V)

Custard tart, rhubarb compôte

FRESH BERRIES[^] (V)

Strawberries, raspberries & blueberries
topped with raspberry sorbet

SELECTED DRINKS

WHITE WINE

PINOT GRIGIO

Il Pallone, Italy

SAUVIGNON BLANC

Mamaku, New Zealand

RED WINE

MALBEC

Finca Andinos,
Argentina

PINOT NOIR

Baron Philippe de
Rothschild, France

ROSE WINE

PINOT GRIGIO

Il Pallone, Italy

BIRRA MORETTI

Pint

OR CHOOSE ANY SOFTAIL FROM
OUR DRINKS MENU



An optional service charge of 10% will be added to all parties dining at Browns. 100% of this optional service charge will be shared fairly amongst the team in this restaurant. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Please see disclaimer on main menu for additional information. ^These dishes contain alcohol.