



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

SET MENU



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**

SOUP OF THE DAY (V)

Warm sourdough, butter

NORTH ATLANTIC PRAWN COCKTAIL

Cos lettuce, toasted brioche

DUCK LIVER PARFAIT^

Stokes red onion marmalade, toasted brioche

..... **MAINS**

HALF ROAST BRITISH CHICKEN

Boulangère potatoes, creamed leeks, Bordelaise sauce

STEAK FRITES

Garlic butter, confit tomato, fries

SEA BASS^

Mussel & samphire risotto, Parmesan

BETROOT & LENTIL COTTAGE PIE (VE)

Butternut squash mash, green beans

..... **DESSERTS**

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce

CRÈME BRÛLÉE (V)

Shortbread biscuit

APPLE CRUMBLE (V)

Vanilla custard or cream

