



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 • 28.95

TWO COURSES • 24.95

## STARTERS

### DUCK LIVER PARFAIT^

Stokes red onion marmalade, toasted brioche

### DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast

### BEETROOT, WALNUT & GOATS CHEESE SALAD (V)

Grilled Wensum White goats cheese, sourdough crouton, maple & mustard dressing

## MAINS

### SLOW-COOKED SALTED PORK BELLY

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

### ROAST FILLET OF SALMON

Sautéed heritage potatoes, cherry vine tomatoes, caper berries, dressed watercress, salsa verde

### 90z RIBEYE

Served with fries and lightly-dressed watercress

### BEETROOT & LENTIL COTTAGE PIE (VE)

Butternut squash mash, green beans

## DESSERTS

### LIME POSSET (V)

Ginger dusted biscuits

### APPLE CRUMBLE (V)

Vanilla custard or cream

### HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream