



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

FIVE COURSES • 33.95

FRESHLY BAKED SOURDOUGH (V)

Netherend Farm butter

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

9oz 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

BRITISH CHEESE PLATE (V)

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