



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

DESSERTS



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.

DESSERTS & DIGESTIFS

DIGESTIFS

ESPRESSO MARTINI

Cîroc French Vanilla, Tia Maria, espresso • 9.50

BROWNS OLD FASHIONED

Woodford Reserve, orange & pink grapefruit zest, lemon thyme, cardamom, cinnamon, clove • 9.50

AFTER EIGHT THIRTY

Baileys, crème de menthe, crème de cacao, double cream • 9.00

DESSERTS

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce • 7.25

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream • 6.95

COCONUT & VANILLA PANNA COTTA (VE)

Blackberries, blueberries, raspberry sorbet, Sailor Jerry spiced rum, caramelised hazelnuts • 7.50

APPLE & APRICOT CRUMBLE (V)

Vanilla custard or cream • 7.25

STICKY TOFFEE PUDDING (V)

Ginger ice cream, granola • 6.50

CRÈME BRÛLÉE (V)

Shortbread biscuit • 6.75

RHUBARB TRIFLE (V)

Rhubarb compote, vanilla custard, double cream, Victoria sponge • 7.25

SELECTION OF ICE CREAM (V)

Choose three scoops of vanilla, chocolate, hazelnut, ginger or honeycomb ice cream or raspberry sorbet • 6.25

SELECTION OF BRITISH CHEESES (V)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire, St. Helen's Farm goats cheese, Cornish blue, Stokes red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts • 10.95

DESSERT WINES

CHÂTEAU PERLE D'ARCHE SAUTERNES

Bordeaux, France (13%)

50ml • 4.50 37.5cl bottle • 26.00

ROYAL TOKAJI BLUE LABEL

Hungary (11.5%)

50ml • 5.25 50cl bottle • 42.00

HOT DRINKS

ESPRESSO • 2.50

AMERICANO • 2.50

CAPPUCCINO • 2.75

LATTE • 2.75

FLAT WHITE • 2.75

LOOSE LEAF TEA • 2.75

PEPPERMINT TEA • 2.25

FRESH MINT TEA • 2.25

SWEET TREATS

Complement your coffee with a small plate featuring a shortbread, St Clement's posset and salted caramel profiterole • 4.50

Soya milk and decaf coffee are also available.

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.