





BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

## LUNCH & EARLY EVENING 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.



# LUNCH & EARLY EVENING MENU

**TWO COURSES FOR 11.95**

**THREE COURSES FOR 15.95**

Available Monday to Friday, Midday – 7pm

## STARTERS

**SOUP OF THE DAY** (V)

Warm sourdough, butter

**DUCK LIVER PARFAIT** ^

Tomato & rhubarb chutney, toast

**SMOKED HADDOCK FISHCAKE**

GH Abernethie smoked haddock, tartare sauce,  
rocket, lemon

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

Grilled Wensum White goat cheese, sourdough crouton,  
maple & mustard dressing, walnuts

## MAINS

**LANCASHIRE HOTPOT** ^

Pulled lamb shoulder, boulangère potatoes, spring greens

**STEAK FRITES**

*1.95 Supplement*

Garlic butter, confit tomato, fries

**FISH GOUJONS**

Breaded pollock, pea & mint aioli,  
sautéed heritage potatoes, watercress

**PORCINI RAVIOLI**

White wine cream sauce, rocket, Parmesan

**PEA, BROAD BEAN & LEMON RISOTTO** (VE)

Courgette ribbons, mint

## DESSERTS

**BELGIAN CHOCOLATE TORTE** (V)

Hazelnut praline, vanilla ice cream

**ST CLEMENT'S POSSET** (V)

Candied orange peel, lemon biscuits

**RED BERRY ETON MESS** (V)

Strawberries, raspberries, blueberries,  
meringue, whipped double cream

**BRITISH CHEESE PLATE** (V)

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