




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

### TORCHED MACKEREL

Gooseberry compote, cucumber, Greek yoghurt, sourdough croutons

### DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast

### ASPARAGUS (V)

Poached Copper Maran heritage hen egg, sourdough croutons, herb crumb

## MAINS

### SLOW-COOKED SALTED PORK BELLY

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

### 90z RIBEYE

Served with fries and lightly-dressed watercress

### ROAST FILLET OF SALMON

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

### CORONATION CAULIFLOWER (VE)

Saag aloo, coconut raita, mango, toasted almonds, broccoli shoots, beluga lentils, curry oil

## DESSERTS

### COCONUT & VANILLA PANNA COTTA (VE)

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

### RED BERRY ETON MESS (V)

Strawberries, raspberries, blueberries, meringue, whipped double cream

### HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream