

Browns Occasion Menu

4 Courses • £45

Starters

PAN-SEARED WILD ATLANTIC SCALLOPS

Rhubarb, smoked pancetta, samphire, pea shoots

BURRATA (V)

Basil & almond pesto, heirloom tomatoes, rocket, savoury nut granola

DEVON CRAB & AVOCADO

Crab mayo, sourdough toast

AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)

Fennel, watercress, toasted almonds

Mains

7oz FILLET STEAK

Fries, dressed watercress, your choice of béarnaise, peppercorn[^] or Bordelaise[^] sauce

ROAST MONKFISH & CHORIZO

Sautéed heritage potatoes, peas, broad beans, leek, basil & almond pesto

LOBSTER RISOTTO

Heirloom tomatoes, Parmesan, chives

PORTOBELLO MUSHROOM, CHESTNUT, WALNUT AND SPINACH WELLINGTON (VE)

Heritage potatoes, sautéed beech mushrooms, onion gravy

Desserts

BANOFFEE CHOCOLATE BOMBE (V)

Caramelised banana, dulce de leche, hot toffee sauce, candied pecan brittle, vanilla ice cream

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime

ETON MESS

Fresh berries, meringue, double cream, raspberry & prosecco marshmallow

STICKY TOFFEE PUDDING (V)

Ginger ice cream, savoury nut granola

CHEESEBOARD (V) (FOR THE TABLE)

Fig & British apple chutney, sourdough crisps, roast fig, celery, toasted walnuts

Tea & Coffee

Add a glass of Moët & Chandon Impérial Champagne for £10 per person