

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

GRADUATION MENU

THREE COURSES AND A GLASS OF PROSECCO FOR £29.95

STARTERS

SHALLOT TART TATIN (V)

Crumbled goat's cheese, pickled beech mushrooms, sage & onion pesto

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, chopped gem, bread & butter

DUCK LIVER PARFAIT

Red onion marmalade, toasted brioche

PULLED BEEF BRISKET CROQUETTES

Golden beetroot piccalilli

MAINS

STEAK FRITES

Garlic butter, confit tomato, fries

ROASTED FILLET OF SALMON

Buttered asparagus, dressed watercress, hollandaise

SLOW COOKED SALTED PORK BELLY

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

SEASONAL MUSHROOM

TAGLIATELLE (VE)

White wine, rocket, tarragon, truffle oil

LOBSTER RISOTTO

Parmesan, chive, courgette, lemon

BROWNS STEAK & GUINNESS PIE

Roasted bone marrow, mash

DESSERTS

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel

CRÈME BRULEE (V)

Shortbread biscuit

APPLE, STRAWBERRY PROSECCO CRUMBLE (V)

Granola, ginger ice cream

STICKY TOFFEE PUDDING (V)

Ginger ice cream, granola

See our main menu for full range of sides

An optional service charge of 10% will be added to all parties dining at Browns. All of this optional service charge will be shared fairly amongst the team in this restaurant. 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. (V) = made with vegetarian ingredients, (VE) = 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.