

BARRISTER'S MENU

2 COURSES FOR £29.95 OR 3 COURSES FOR £34.95



STARTERS

SEVERN & WYE SMOKED SALMON
with crispy capers

TOMATO & BASIL SOUP (V) (VE) (GF) (DF)
with basil oil

DUCK LIVER PARFAIT
Red onion marmalade

MAINS

SALMON SUPREME
with crème of watercress

CHICKEN BREAST
with red pepper & tomato coulis

PORTOBELLO MUSHROOM TART (V)
with pea shoot salad

All mains are served with green beans, sugar snap peas, asparagus, wilted spinach and King Edwards potatoes.

DESSERTS

SALTED CARAMEL PROFITEROLES (V)
with Devon cream toffee sauce

LEMON TART (V)
with blueberry compote and crème fraiche

FRESH BERRIES (VE) (GF)
served with coconut yoghurt

*This menu is served with a selection of bread rolls and butter,
still and sparkling water and a choice of tea, coffee and truffles.^*



PRE ORDER REQUIRED



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All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish may contain small bones.
(V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.
^ = contains alcohol. All prices include VAT at the current rate. An optional service charge will be added, which goes directly to the team who serve you.

