

JUDGE'S MENU

3 courses for £44.95 or 4 courses for £49.95

STARTERS

LOBSTER AND CRAB RILLETTES

with red pepper, avocado mayonnaise,
pea shoots and semi-dried cherry tomatoes

WARM CAPRICORN GOAT'S CHEESE (V)

with a tomato & rhubarb chutney,
rocket salad and honey & lime dressing

PULLED PORK & PIG CHEEK TERRINE

with Bramley apple butter

GRATINATED IN-SHELL SCALLOPS

with Parmesan breadcrumbs, garlic butter and watercress

MAINS

BEEF FILLET

served on brioche with dauphinoise potato,
cherry tomatoes on the vine and peppercorn sauce[^]

ENGLISH RACK OF LAMB

with a herb mustard crust, green beans, sugar snap peas, asparagus,
wilted spinach, fondant potato, port jus and redcurrant

PAN FRIED SEA BASS

On a stew of prawns, mussels, squid, heritage potatoes,
tomato, fennel & white wine sauce

CAULIFLOWER CHERRY

TOMATO & CHEESE TART (V)

with green beans, sugar snap peas, asparagus, wilted
spinach and roast Heritage potatoes

DESSERTS

BANOFFEE PIE (V)

Caramelised banana, chocolate popping candy

CHOCOLATE TART (V)

with raspberries and vanilla crème fraiche

TIRAMISÙ (V)

CRÈME BRÛLÉE (V)

CHEESEBOARD

A selection of cheese and biscuits

*This menu is served with a selection of bread rolls and butter,
still and sparkling water, tea or coffee and petits fours and macaroons.*

PRE ORDER REQUIRED



www.browns-restaurants.co.uk/restaurants/london/covent-garden/events



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.