



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

LUNCH &
EARLY EVENING
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.



LUNCH & EARLY EVENING MENU

TWO COURSES FOR 11.95

THREE COURSES FOR 15.95

Available Monday to Friday, Midday – 7pm

STARTERS

DUCK LIVER PARFAIT^

Tomato & rhubarb chutney, toast

SMOKED HADDOCK FISHCAKE

GH Abernethie smoked haddock, tartare sauce,
rocket, lemon

BEETROOT, WALNUT & GOATS CHEESE SALAD (V)

Grilled Wensum White goats cheese, sourdough crouton,
maple & mustard dressing, walnuts

SOUP OF THE DAY (V)

Warm sourdough, butter

MAINS

CHICKEN & HAM PIE

Crisp puff pastry, buttered mash

STEAK FRITES

1.95 Supplement

Garlic butter, confit tomato, fries

FISH GOUJONS

Breaded pollock, pea & mint aioli,
sautéed heritage potatoes, watercress

PORCINI RAVIOLI

White wine cream sauce, rocket, shaved Parmesan

Please ask your server if you'd like this dish to be vegetarian

PEA, BROAD BEAN & LEMON RISOTTO (VE)

Courgette ribbons, mint

DESSERTS

GOOSEBERRY & ELDERFLOWER FOOL (V)

Lightly whipped cream, vanilla custard, Greek yoghurt,
gooseberry compote, demerara crumble

APPLE & STRAWBERRY CRUMBLE (V)

Vanilla custard or cream

BELGIAN CHOCOLATE TORTE (V)

Hazelnut praline, vanilla ice cream

BRITISH CHEESE PLATE (V)

Somerset camembert, Isle of Man Cheddar,
Stokes red onion marmalade, crostini

