



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

## SET 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.



# SET MENU

THREE COURSES • 23.95

TWO COURSES • 19.95

..... **STARTERS** .....

**NORTH ATLANTIC PRAWN COCKTAIL**

Classic cocktail sauce, chopped gem, bread & butter

**DUCK LIVER PARFAIT<sup>^</sup>**

Stokes red onion marmalade, toasted brioche

**SOUP OF THE DAY** (V)

Warm sourdough, butter

..... **MAINS** .....

**SEA BASS<sup>^</sup>**

Mussel & samphire risotto, Parmesan

**HALF ROAST CHICKEN<sup>^</sup>**

Lemon, garlic & thyme marinade, fries, Bordelaise sauce

**STEAK FRITES**

Garlic butter, confit tomato, fries

**CORONATION CAULIFLOWER** (VE)

Saag aloo, coconut raita, mango, toasted almonds,  
broccoli shoots, beluga lentils, curry oil

..... **DESSERTS** .....

**SALTED CARAMEL PROFITEROLES** (V)

Homemade salted caramel, Devon cream toffee sauce

**APPLE & STRAWBERRY CRUMBLE** (V)

Vanilla custard or cream

**CRÈME BRÛLÉE** (V)

Shortbread biscuit

