



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

FIVE COURSES • 33.95

WHOLE FRESHLY BAKED SOURDOUGH (V)

Netherend Farm butter

STARTERS

TORCHED MACKEREL

Gooseberry compote, cucumber, Greek yoghurt, sourdough croutons

DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast

WATERMELON, FETA & MINT SALAD (V)

Savoury nut granola, pumpkin seeds, rosehip dressing

MAINS

SLOW-COOKED SALTED PORK BELLY

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

90z RIBEYE

Served with fries and lightly-dressed watercress

ROAST FILLET OF SALMON

Sautéed heritage potatoes, cherry vine tomatoes, caper berries, dressed watercress, salsa verde

CORONATION CAULIFLOWER (VE)

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

DESSERTS

STEWED PLUMS WITH ORANGE & VANILLA (VE)

Vegan vanilla ice cream, toasted almonds

GOOSEBERRY & ELDERFLOWER FOOL (V)

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

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

BRITISH CHEESE PLATE (V)

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