



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

SUMMER TASTER 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.

SUMMER TASTER MENU

THREE COURSES & A COCKTAIL • 23.95

PINK BERRY GIN

Tanqueray 10 gin, strawberry, rhubarb, lemon juice, soda

STARTERS

WATERMELON, MINT & FETA SALAD (V)

Savoury nut granola, pumpkin seeds, rosehip dressing

COURGETTE, ROCKET & LEMON SOUP (V)

Warm sourdough, butter

TORCHED MACKEREL

Gooseberry compote, cucumber, Greek yoghurt, sourdough crisps

RAINBOW BEETROOT CARPACCIO (VE)

Rocket & walnut pesto, crispy capers, vine cherry tomatoes, pea shoots

MAINS

ROAST MUSHROOM, MADEIRA & TARRAGON TART (V)

Grilled Wensum White goats cheese, charred leek, hazelnut dressing

SEARED TUNA NIÇOISE

£5 supplement

Green beans, cherry vine tomatoes, heritage potatoes,
Copper Maran heritage hen egg, olives, little gem, lemon & tarragon dressing

SUMMER BEET & ORANGE SALAD (VE)

Pickled beetroot, avocado, beluga lentils, beetroot cous cous, orange & horseradish dressing
Add chicken, salmon or feta 3.50

CHICKEN & HAM PIE

Crisp puff pastry, buttered mash

DESSERTS

SUMMER BERRY PUDDING (V)

Brioche, fresh berries, Palmer & Co Brut Rosé Champagne shot

STEWED PLUMS WITH ORANGE & VANILLA (VE)

Vegan vanilla ice cream, toasted almonds

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

GLAZED ST CLEMENT'S TART (V)

Vanilla mascarpone, raspberry sorbet