

BROWNS

Main Menu

STARTERS

Potage Parmentier (Ve) Kale, crumble	£5.50
Stilton Panna Cotta (V) Roasted beetroot, orange textures <i>Contains dairy, nuts</i>	£6.50
Pan-seared Scallops Roasted corn grits, green peas <i>Contains dairy, bivalves</i>	£10.00
Salmon Pavé Devonshire crab, avocado purée <i>Contains dairy, fish</i>	£8.00
Shellfish Risotto with Chorizo Romesco, squid-ink cracker <i>Contains dairy, gluten, nuts, shellfish</i>	£8.00
Mushroom Consommé (Ve) Fried pasta, truffle <i>Contains gluten, nuts</i>	£6.50

MAINS

Chicken Black Truffle Roulade Orzo carbonara, crispy chicken skin, aonori seaweed <i>Contains dairy, gluten</i>	£16.00
Roast Rump of Lamb Carrot purée, vegetables navarin, lamb jus	£18.00
Codfish Potato mash with olives, parsley, mussels emulsion <i>Contains dairy, mussels</i>	£18.00
Pan-seared Sea Bass Citrus risotto, grilled asparagus <i>Contains dairy, fish</i>	£18.00
Roasted Beetroot Risotto (Ve) Oyster mushroom, almonds, basil emulsion <i>Contains nuts</i>	£15.50
Pan-seared Tofu (Ve) Barley risotto, steamed broccoli, barley cracker	£15.00

FROM THE GRILL

All grills are served with triple-cooked chips, Portobello mushroom, roasted tomato, watercress and your choice of sauce.

Choice of sauce – hollandaise, béarnaise, peppercorn or red wine jus.
Additional or extra sauces charged at £1.50.

Grilled Breast of Chicken	£15.00
225g Rib Eye Steak	£26.50
170g Fillet of Beef	£29.00
Loch Duart Salmon Fillet	£15.00

SIDES

all £4.00 each

Rocket and Grana Padano Salad <i>Contains dairy</i>
Mixed Leaf Salad with House Dressing
Stem Broccoli Lemon oil
French Style Peas <i>Contains dairy</i>
Wilted Spinach
Fine Beans
New Potatoes Herb butter <i>Contains dairy</i>
Creamy Mash <i>Contains dairy</i>
Garlic and Parsley Fries <i>Contains dairy, egg</i>

DESSERTS

all £7.00 each

Summer Fruit Pavlova (V) White chocolate, raspberry, mint <i>Contains dairy, egg</i>
Lemon Meringue Pie (V) Confit, crème fraîche <i>Contains dairy, gluten, egg</i>
Tropical Rice Pudding (Ve) Coconut, pineapple, kiwi, nuts <i>Contains nuts</i>
Chocolate Fondant (V) Double cream ice cream, caramel <i>Contains dairy, gluten, egg</i>
Brandy Snap (V) Fresh fruit, vanilla ice cream, coulis <i>Contains dairy, gluten, egg</i>
Vanilla Crème Brûlée (V) Pistachio, tuille <i>Contains dairy, gluten, egg, nuts</i>

Dishes are subject to change, depending on market availability/seasonality.

Food Allergies and Intolerances:
Before ordering food and drink please speak to a team member if you would like to know more about our ingredients.

V - Vegetarian | Ve - Vegan