

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

TASTER EVENING MENU

THREE COURSES £23.95

STARTERS

PULLED SHOULDER OF LAMB CROQUETTES

Pea & broad bean houmous, celery cress

PEA & MINT SOUP (V)

Served with warm sourdough & butter

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, chopped gem,
bread & butter

ARTICHOKE & WILD GARLIC HOUMOUS (VE)

Roast chicory, savoury granola, pesto

MAINS

ROASTED FILLET OF SALMON

Buttered asparagus, dressed watercress, hollandaise

HERITAGE TOMATO TART (V)

Caramelised goat's cheese,
courgette & basil salad

CHICKEN SCHNITZEL

Lemon & thyme breadcrumb, fried free-range egg, dressed salad or fries

BROWNS STEAK & GUINNESS PIE

Roasted bone marrow, mash

ROAST BUTTERNUT SQUASH SALAD (VE)

Blistered tomatoes, granola, rocket, red onion, sprouting beans.
Topped with your choice of salmon, chicken or feta.

DESSERTS

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

APPLE, CHERRY & ALMOND CRUMBLE (V)

Brandy snap basket, vanilla ice cream

BLUEBERRY & BLACKBERRY SUNDAE (V)

Blueberry mousse, bourbon vanilla ice cream,
white chocolate shard, blueberry coulis

ELDERFLOWER & GIN POSSET (V)

Strawberry milkshake crumble

An optional service charge of 10% will be added to all parties dining at Browns. All of this optional service charge will be shared fairly amongst the team in this restaurant. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish may contain small bones. (v) = made with vegetarian ingredients (ve) = 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.