

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

# SET MENU

**TWO COURSES £24.95**

**ADD A THIRD COURSE £4**

## STARTERS

### **PULLED SHOULDER OF LAMB CROQUETTES**

Pea & broad bean houmous, celery cress

### **DEVON CRAB & AVOCADO**

Crab mayonnaise, sourdough toast

### **ARTICHOKE & WILD GARLIC HOUMOUS (VE)**

Roast chicory, savoury granola, pesto

## MAINS

### **SLOW-COOKED SALTED PORK BELLY**

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

### **9oz RIBEYE**

Served with lightly-dressed baby watercress & fries

### **ROASTED FILLET OF SALMON**

Buttered asparagus, dressed watercress, hollandaise

### **SEASONAL MUSHROOM TAGLIATELLE (VE)**

White wine, rocket, tarragon, truffle oil

## DESSERTS

### **BLUEBERRY & BLACKBERRY SUNDAE (V)**

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

### **BANOFFEE PIE (V)**

Caramelised banana, chocolate popping candy

### **HOME-BAKED CHOCOLATE BROWNIE (V)**

Honeycomb ice cream

*See our main menu for full range of sides*

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 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. (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.