



BRASSERIE & BAR

· BROWNS ·

CELEBRATING 45 YEARS

45

TASTER EVENING MENU

THREE COURSES 23.95

STARTERS

SMOKED DUCK SALAD

Wheatberries, beetroot, rocket, horseradish
crème fraîche

COURGETTE, ROCKET & LEMON SOUP (V)

With warm sourdough and butter

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, chopped gem,
bread & butter

CHERRY TOMATO & WHITE BALSAMIC TATIN (VE)

Courgette & basil salad

MAINS

ROAST FILLET OF SALMON

Fennel & watercress salad, baby red King Edwards,
lemon & rapeseed dressing

HERITAGE TOMATO TART (V)

Caramelised goat's cheese, courgette & basil salad

BRITISH MUSSELS & FRITES

Mortimer's Orchard cider, bacon, apple, samphire

CHICKEN SCHNITZEL

Lemon & thyme breadcrumb, fried egg, dressed salad or fries

SUMMER BEET SALAD (VE)

Beetroot houmous, quinoa, avocado, asparagus
spears, rocket, lemon & basil dressing

DESSERTS

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

APPLE & GOOSEBERRY CRUMBLE (V)

Brandy snap basket, vanilla ice cream

BLACK CHERRY & AMARETTO TART TATIN (V)

Hazelnut ice cream

PEACH MELBA (V)

Peach, raspberries, vanilla ice cream, meringue

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.