



BRASSERIE & BAR

· BROWNS ·

CELEBRATING 45 YEARS

45

# SET MENU

THREE COURSES 28.95

TWO COURSES 24.95

## STARTERS

### SMOKED DUCK SALAD

Wheatberries, beetroot, rocket, horseradish crème fraîche

### DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast

### CHERRY TOMATO & WHITE BALSAMIC TATIN (VE)

Courgette & basil salad

## MAINS

### SLOW-COOKED SALTED PORK BELLY

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

### 90z RIBEYE

Served with lightly-dressed baby watercress & fries

### ROAST FILLET OF SALMON

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

### SEASONAL MUSHROOM TAGLIATELLE (VE)

White wine, rocket, tarragon, truffle oil

## DESSERTS

### PEACH MELBA

Peach, raspberries, vanilla ice cream, meringue

### BLACK CHERRY & AMARETTO TART TATIN (V)

Hazelnut ice cream

### 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.