



ESTABLISHED 1973

SET MENU

Two courses £24.95 Add a third course £4

STARTERS

PULLED BEEF BRISKET & BROWN SAUCE CROQUETTES Golden beetroot piccalilli DEVON CRAB & AVOCADO Crab mayonnaise, sourdough toast TORCHED FETA SALAD (V) Heritage tomatoes, samphire, basil

MAINS

902 RIBEYE Served with baby watercress & thick cut chips

LOBSTER RISOTTO Parmesan, chive, lemon, cherry tomato LAMB RUMP Potato gratin, crushed minted peas, red wine jus

PORTOBELLO MUSHROOM TART (VE) Puff pastry filled with portobello & seasonal mushrooms, asparagus & pea shoot salad

DESSERTS

TRIO OF CHOCOLATE (V) Warm chocolate fondant, white chocolate

pot, chocolate ice cream, hazelnut praline

STICKY TOFFEE PUDDING (V) Ginger ice cream, granola BANOFFEE PIE (V) Caramelised banana, chocolate popping candy

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 nucts, 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.