

SET MENU

THREE COURSES 33.95
TWO COURSES 29.95

WHOLE BAKED SOURDOUGH

British farmhouse butter

STARTERS

PULLED BEEF BRISKET CROQUETTES

Golden beetroot piccalilli

PAN-SEARED SCALLOPS & RASPBERRIES

Black pudding, raspberry vinaigrette

SHALLOT TART TATIN (V)

Crumbled goat's cheese, pickled beech mushrooms, sage & onion pesto

SOUP OF THE DAY (V)

Served with warm sourdough & butter

MAINS

FILLET ROSSINI^

Brioche toast, duck liver parfait, pulled oyster mushrooms, truffle dauphinoise, Bordelaise sauce

SALMON

Samphire mash, clams, Champagne thermidor sauce

ROASTED LAMB RUMP^

Potato & celeriac dauphinoise, baby onion & pancetta jus

HERITAGE TOMATO RISOTTO (V)

Roquette, feta & basil pesto

DESSERTS

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

PEACH MELBA

Peach, raspberries, vanilla ice cream, meringue

APPLE, STRAWBERRY & PROSECCO CRUMBLE (V)

Granola, ginger ice cream

SELECTION OF BRITISH CHEESES (V)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire, St. Helen's Farm goat's cheese, Cornish Blue, red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts

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.