

OCCASIONS

TWO COURSES FOR 43.50 THREE COURSES FOR 49.50

Add a Moët & Chandon Impérial Champagne reception for 12 per person

STARTERS

Pan-Fried Scallops, Roast Butternut & Pancetta

Butternut purée, crispy sage. 235kcal

Devon Crab & Avocado

White crab, lemon & tarragon mayo, apple, toasted sourdough. 639kcal

Sticky BBQ Chicken Skewers

Miso*, kale, coconut. 356kcal

Duck & Plum Salad

Crispy duck, cherry hoisin*, orange. 205kcal

Asparagus & Exotic Mushroom Vol-Au-Vent (ve)

Roast Roscoff onions, broad bean purée, Chardonnay vinaigrette. 502kcal

MAINS

Braised Blade Of Beef

Potato terrine, baby carrots, chard, beef dripping crumb, red wine jus. 931kcal

Roast Cod & Wild Garlic Salsa Verde

Pommes anna, peas, leeks, broad beans, watercress, cornflowers. 529kcal

7oz Fillet Steak

 $Fries, dressed\ watercress, your\ choice\ of\ B\'{e}arnaise^*\ (205kcal), peppercorn^*\ (82kcal)\ or\ Bordelaise^*\ (47kcal)\ sauce.\ 666kcal$

Pan-Fried Chicken Breast, Chorizo & White Bean Stew*

Crushed La Ratte potatoes, cavolo nero. 640kcal

Pumpkin Ravioli (v)

Artichoke, roasted fennel, rainbow chard, dolcelatte, cacio e pepe sauce*. 492kcal

Lobster Linguine (8 supplement)

Tomato & white wine velouté, confit tomato, basil, lemon gremolata, fresh chives. 979kcal

DESSERTS

Lemon Meringue Sundae

Vanilla ice cream, crushed ginger biscuits, meringue, lemon curd, sea buckthorn, basil. 1307kcal

Apple & Plum Crumble (v)

Stem ginger ice cream. 676kcal. Vegan option available. 663kcal

Rich Chocolate Fondant (v)

Amarena wild cherries. 834kcal

Winter Spiced Poached Plums (ve)

Pumpkin & raspberry granola, vanilla ice cream. 764kcal Vegan option available. 743kcal

Sticky Toffee Pudding (v)

Bourbon vanilla ice cream, salted seed granola, brandy snap tuille. 853kcal

Add a Cheeseboard (v) 666kcal (6 per person)



BROWNS ·

ESTABLISHED 1973



Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

Fish dishes may contain small bones. * = this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.