BROWNS

CELEBRATIONS SET MENU

2 COURSES 41 | 3 COURSES 48

STARTERS

BROWNS STEAK TARTARE
Chopped seared fillet steak, raw egg yolk, chives, chargrilled crystal bread

BAKED SCALLOPS
Baked in the shell, Thermidor sauce, garlic, parsley & lemon crumb

GRILLED GOATS' CHEESE SALAD (v)
Chardonnay-pickled blackberries, beetroot, croutons, sherry vinegar & honey dressing

BEETROOT & APPLE TARTARE (ve)
Croutons, pickled radish, candied seeds

MAIN COURSES

PAN-ROASTED CHICKEN
Brown butter mash, oyster mushrooms, pancetta & tarragon white wine sauce

BUTTERFLIED SEA BASS
Cherry tomatoes, Nocellara olives, sautéed baby potatoes, lemon

MUSHROOM TROFIE PASTA (v)
Oyster mushrooms, white wine sauce, garlic, heritage hen egg yolk, Italian hard cheese

BRAISED BLADE OF BEEF
Buttered mash, hispi cabbage, maple-roasted carrot, red wine gravy

FILLET (200g) +8
Served with fries & dressed watercress

DESSERTS

BRAMLEY APPLE & PLUM CRUMBLE (v)
Stem ginger ice cream (vegan option available)

STICKY TOFFEE PUDDING (v)
Bourbon vanilla ice cream

CHOCOLATE TORTE (v)
Blackcurrant sorbet, Belgian cocoa crumb, blackberries

GLAZED LEMON TART (v)
Crème fraîche

SIDE ORDERS 6

SEASONED FRIES (ve) **PARMESAN & TRUFFLE TRIPLE-COOKED CHIPS**
TENDERSTEM® BROCCOLI & PINE NUT GRANOLA (ve) **BROWNS HOUSE SALAD (ve)**
CREAMED SPINACH (v) **ONION RINGS (ve)** **HISPI CABBAGE (v)**

Scan to view calorie information

Adults need around 2000 kcal a day