



Illustration by Harold Riley

BROWNS

Max Brown

Max Brown became legendary at The Mere for his magnetic charm, endless enthusiasm and innate passion for exemplary service.

Dubbed “Mr Hospitality” by members and guests alike, Max worked tirelessly with the team at The Mere to ensure everyone enjoyed a truly memorable experience.

His desire to succeed in making The Mere the most sought after membership in the North West, by treating all guests like long lost friends put The Mere on the map as the place to be, and secured The Mere’s reputation as one of England’s finest and most welcoming golf clubs.

As a young man The Mere’s owner Mr Mark Boler fondly remembers Max as an awe inspiring character who really knew how to look after guests. If there was a secret, it was that Max loved people and people loved Max

It is with this in mind that the resorts premier restaurant is aptly named after him.

BROWNS

Vegetarian starters

Parsnip velouté £4.95
spinach, onion
bahji and curry oil

Pumpkin and sage tortellini's £8.45
pumpkin purée, seed and
amaretto dressing, crisp sage

Shropshire blue cheese soufflé £8.25
apple, celery and orange
salad, pickled walnuts

Meat | fish starters

Chicken liver pâté £8.25
truffled butter, port wine jelly, brioche wafer

Lishmans black pudding £8.00
poached egg, crisp potato & pancetta,
mushroom purée, Oxford sauce

Citrus cured salmon £8.50
crab rillette, whipped avocado, citrus dressing

Seared king diver scallops £11.75
smoked bacon & apple salad, pickled apple purée

MAINS

From the grill

Chateaux Briand for two £65.00

Pont Neuf, mushrooms and tomatoes,
béarnaise sauce, Madeira jus

28 day aged beef steaks

8oz sirloin steak £25.50

8oz fillet steak £28.50

8oz rib eye steak £26.50

All served with jenga
chips, roast tomato and
mushroom, Choice
of béarnaise, peppercorn,
Diane sauce

Meats

Breast of chicken £19.00

mushroom ballontine,
Parmesan risotto, confit tomatoes
and crisp Parmesan

Loin of pork £19.50

crisp belly, bacon and cabbage fricassée,
fondant potato, apple purée, cider dressing

Rack of lamb £24.50

braised shoulder, split pea
casserole, dauphinoise
potato, garlic & parsley
purée, roast lamb juices

The Mere beef Wellington £25.00

bourguignon garnish,
buttered kale, red wine jus

Fish

Baked cod fillet £21.50

curried cauliflower couscous,
salted cauliflower, golden raisins
and toasted almonds

Lemon sole £24.00

sauce gribiche, parsley potatoes,
French style peas

Miso tuna steak £23.00

ramen noodles, vegetables,
ginger and soy broth

Vegetarian 16.50

Baked onion

macaroni cheese,
Paris brown mushrooms,
and truffled vegetarian jus

Butternut squash

spelt barley risotto
shaved Poacher cheese,
quince and crisp chestnuts

Sheppard's pie

roast root vegetables
buttered greens,
sweet potato mash

SIDES 4.00

Buttered kale | Cauliflower cheese | Cider battered onion rings
Fine bean and spinach fricassée | Parsley potatoes | Roast root vegetables, thyme butter