

# BROWNS

Main Menu

**STARTERS**

<b>Pea Soup</b> Lemon oil	£5.00
<b>English Asparagus</b> Poplars Farm poached egg, truffle hollandaise	£8.00
<b>Grilled Native Lobster (D)</b> Grilled half lobster, choron sauce £13.50 for one or £27.00 for two to share	
<b>Steak Tartare (G/E)</b> Red pepper ketchup, griddled sour dough, quail egg mayonnaise	£8.50
<b>Devonshire Crab Salad (G/D)</b> Chilled cucumber, white radish, caviar	£9.00
<b>Goat's Cheese Panna Cotta (V/D/N)</b> Marinated beetroots, walnut granola, parsley pesto	£8.75
<b>Seared Scallops (D)</b> Bury black pudding, pea purée, lemon oil	£11.95
<b>Smoked Duck</b> Crisp egg, corn crumb, asparagus soldiers, truffle dressing	£9.95

**FROM THE GRILL**

All our beef is British native breeds, dry aged for a minimum of 28 days.

All grills are served with steak chips, slow-roast tomato, roast Portobello mushroom.

Choice of sauce – peppercorn, béarnaise, blue cheese butter.

Additional or extra sauces charged at £2.00

<b>Steaks</b>	
Sirloin 228g	£28.95
Fillet 228g	£32.95
Rib eye 228g	£29.95
<b>Chateaubriand for Two</b> 16oz centre cut fillet, Madeira sauce, béarnaise	£70.00

Dishes are subject to change, depending on market availability/seasonality.

**Food Allergies and Intolerances**

Before ordering food and drink please speak to a team member if you would like to know more about our ingredients.  
(V) Denotes vegetarian dishes / (G) Contains gluten / (D) Contains dairy / (E) Contains egg / (Ve) Denotes vegan dishes / (N) Contains nuts / (Cr) Contains crustaceans

**MAINS**

<b>Ballontine of Chicken (G/E/D)</b> Chicken ballontine, smoked bacon and mushroom stuffing, crisp pastry, whipped potatoes, spring vegetables, supreme sauce	£19.50
<b>Rump of Lamb (E/D)</b> Navarin of summer vegetables, parsley and mint jus	£24.50
<b>Barbary Duck Breast (D)</b> Celeriac purée, caramelised apple, fennel praline, lemongrass and ginger jus	£25.00
<b>Wild Mushroom "Orzotto" (V/D)</b> Rocket, truffle, Parmesan	£16.50
<b>Fillet of Cod (G/E/D)</b> Cod brandade, sea greens, warm tartare sauce	£23.00
<b>Chalk Stream Trout (D)</b> Crushed Jersey Royals, summer greens, shellfish and cider cream	£23.00
<b>Saffron Risotto Cake (V/VE/G)</b> Pepper relish, summer greens	£16.50

**DESSERTS**

<b>Chocolate Crèmeux</b> Popcorn ice cream, salted popcorn, chocolate cornflake	£7.00
<b>Coconut and Lime</b> Coconut frangipane, lime parfait and curd, sherbet corals	£7.00
<b>Lemon and Passion Fruit Tart</b> Classic tart with passion fruit textures	£7.00
<b>Caramel Crème Brûlée</b> Sea salt sable, set custard, caramel mousse, sugar crisp, caramelised white chocolate, vanilla ice cream	£7.00
<b>Whipped Berry Cocktail</b> Macerated berries, brown sugar sabayon, ladies fingers	£7.00
<b>Selection of Three Cheeses</b> Grapes, celery, chutney	£9.95