

BROWNS  
AT THE QUAY

A LA CARTE

## APERITIFS

<b>BROWNS' BELLINI</b> £7.50 <i>fresh, sweet, sun-ripened peaches with dry, crisp Prosecco</i>	<b>MULLED WINE</b> £6 <i>hot, homemade festive wine. made with star anise, cinnamon and clemintines</i>	<b>VANILLA MARTINI</b> £8.75 <i>vanilla vodka, strawberry purée, cranberry juice &amp; fresh strawberry</i>
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## BOARDS

*all served with sun-dried tomatoes, house olive mix & artisan breads or gluten free bread*

### MEZZE £18

*Moroccan chicken skewer, spiced lamb kebab, salt & pepper chicken wings, red pepper falafel, feta stuffed peppers (se) (g) (d) (mu) (sd)*

### FISH £18

*prawn, crab & crayfish salsa, smoked mackerel pate, crab beignet, calamari, whitebait, anchovy aioli (f) (cr) (g) (d) (e)*

### CHARCUTERIE BOARD £18

*milano salami prosciutto ham, chorizo, buffalo mozzarella, manchego, Somerset brie (g) (d) (sd)*

### VEGETARIAN v £16

*ratatouille bruschetta, red pepper falafel, cauliflower cheese fritters, tomato & basil arancini (v) (gr) (d) (e)*

### BAKED CAMEMBERT £14

*rosemary & roasted garlic, onion chutney (d) (g) (gr) (sd)*

## APPETISERS

### SOUP OF THE DAY v (d) (g) (v) £6

### CRISPY FIVE SPICE DUCK £7

*bok choy, carrot, spring onion, mouli, pink radish (mu) (s) (se) (gr)*

### CHICKEN & APRICOT TERRINE £8

*pressed chicken breast & thigh, apple & ale chutney, toasted brioche (d) (g) (e) (gr)*

### PUMPKIN FONDANT v £7

*filled with roasted ratatouille, fresh pesto & watercress (d) (v)*

### MOULES MARINIERE £8

*Welsh rope grown mussels, in a white wine & herb sauce, with fresh warm bread (mo) (d) (g)*

### TWICE BAKED CHEDDAR SOUFFLÉ v £8

*truffled creamed spinach (v) (e) (mu) (g) (d)*

### PAN ROASTED SCALLOPS £10

*parsnip purée, parmesan & pancetta crumb, caramelised brussel sprouts (mo) (d)*

## MAINS

### PAN SEARED DUCK BREAST £18

*sweet potato fondant, baby carrots, turnips, cherries, red wine sauce (d) (gr)*

### CONFIT FREE RANGE CHICKEN BREAST £15

*caramelised gnocchi, butternut squash puree, roasted squash, sage & tomato sauce' (d) (g) (ce) (gr)*

### CHARGRILLED LAMB CHOP & SLOW BRAISED SHOULDER £19

*spring greens, shallots, broad bean purée, dauphinoise potatoes, gremolata & jus (d) (gr)*

### CHEF'S FISH OF THE DAY £18

*sautéed new potatoes, fine green beans & a selection of seasonal vegetables (f) (mo) (cr) (d) (g)*

### DRY AGED BEEF MEDALLIONS £19

*wild mushroom, pancetta, sautéed potato, summer vegetables & stilton (d) (mu) (ce) (gr)*

### ROASTED PORK BELLY £17

*crispy pig cheek, potato gratin, apple purée, spring greens, mustard leaf, pork jus (mu) (ce) (gr) (g) (sd)*

### SHELLFISH RISOTTO £18

*salmon, monkfish, king prawns & crispy squid (f) (cr) (d) (g) (gr)*

### BROWNS' FISH GRILL £18

*sweet potato purée, spinach & thai red curry sauce (f) (d) (c) (mo)*

### BEER BATTERED COD £14

*triple cooked chips, pea purée & tartare sauce (f) (g) (e)*

### BROWNS' RUMP BURGER £14

*beef tomato, gherkins, browns' burger relish, melted mature cheddar, sesame seeded bun & skin-on fries (g) (e) (mu) (se) (d)*

### HALLOUMI BURGER v £12

*portabello mushroom, chargilled courgette, roasted red onion, hummus & skin-on fries (g) (d) (v)*

## SPECIALITIES

<b>CORNISH LOBSTER</b> half £25.00 / whole 50.00 <i>buttered new potatoes, tender stem broccoli, garlic butter sauce &amp; seasonal vegetables</i>	<b>TOMAHAWK STEAK TO SHARE (40oz)</b> £60 <i>with confit cherry tomatoes, garlic sautéed portabello mushrooms &amp; truffled Parmesan fries &amp; your choice of two sauces (d) (gr)</i>
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## PASTA

### CRAB LINGUINE £16 // £8 (add lobster)

*king prawn, chilli, ginger & parsley (g) (gr) (mo) (c)*

### BUTTERNUT SQUASH & SWEET POTATO RISOTTO v £13

*mascarpone, sage & sweet potato crisps (v) (d)*

### SUN-DRIED TOMATO, RED PEPPER & FETA LINGUINE v £13

*rich basil & roasted tomato sauce (v) (g) (d) (sd)*

### FREE RANGE CHICKEN & CHORIZO LINGUINE £14

*rocket, parmesan & thyme cream sauce (g) (d) (gr)*

*We have a carefully chosen selection of wines available, designed to complement our menu. If you are unsure which wine to pair with your food, your server will be happy to assist you with your choices.*

## SALADS

### TUNA STEAK NIÇOISE £18

*buttered baby new potatoes, green beans, heritage tomatoes, black olive, soft boiled egg, caper & lemon dressing (f) (e) (d) (sd)*

### GRILLED CHICKEN CAESAR £12

*crispy prosciutto ham, gem lettuce, parmesan, focaccia croute & soft boiled egg (g) (e) (d) (gr) (mu)*

### LOBSTER SALAD £17

*heirloom tomato, avocado & Marie Rose (f) (g) (e) (mo)*

### CRISPY FIVE SPICE DUCK £13

*pickled pineapple, carrot, spring onion pomegranate (mu) (s) (se) (gr)*

## GRILLS

*all with confit cherry tomatoes, garlic sautéed portabello mushrooms & triple cooked chips (d) (gr)*

### SIRLOIN (10oz) £24

### FILLET (10oz) £31

### RIBEYE (10oz) £24

### RUMP (10oz) £19

### CHICKEN BREAST (8oz) £13

### TUNA STEAK (8oz) £18

### SAUCES £2

*blue cheese & truffle butter, peppercorn sauce, roasted garlic aioli, roasted garlic & herb butter, chimmichurri*

## SIDES All £4.00

**GREEN BEANS, SZECHUAN PEPPER, CHILLI & PARSLEY**

**HOME-MADE ONION RINGS**

**TRIPLE COOKED CHIPS**

**DAUPHINOISE POTATOES**

**HONEY & ROSEMARY CHANTENAY CARROTS**

**TRUFFLED PARMESAN FRENCH FRIES**

**CARAMELISED BRUSSELS SPROUTS & CRISPY PANCETTA**

**A discretionary service charge of 10% will be added to your bill**

## ALLERGEN KEY

*(c) Crustaceans (ce) Celery (d) Dairy (e) Eggs (f) Fish (p) Peanuts (g) Gluten (l) Lupin (n) Nuts (mo) Molluscs (mu) Mustard (s) Soya (sd) Sulphur Dioxide (se) Sesame Seeds (v) Vegetarian (vg) Vegan (gr) Garlic*