

BROWNS
AT THE QUAY

SUNDAY MENU

APPETISERS

ARTISAN BREADS	£4
<i>olives, sun-dried tomatoes & oils (g) (d)</i>	
SOUP OF THE DAY	£6
<i>(d) (g) (vg)</i>	
HAM HOCK, PEA & MUSTARD TERRINE	£8
<i>pickled baby vegetables, girolles & toasted brioche (gr) (g) (ce) (mu)</i>	
RAGSTONE GOATS CHEESE PANNA COTTA	£7
<i>pickled beetroot & horseradish (d) (g)</i>	
SMOKED SALMON	£6
<i>capers, shallot, lemon & brown bread (d) (g) (f)</i>	
CRISPY FIVE SPICE DUCK	£7
<i>bok choy, carrot, spring onion, mouli, pink radish (mu) (s) (se) (gr)</i>	

SHARING BOARDS

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

MEZZE	£18
<i>moroccan chicken skewer, spiced lamb kebab, tzatziki, sun-dried tomato hummus (se) (g) (d) (mu)</i>	
FISH	£18
<i>smoked salmon, calamari, devilled whitebait & Thai fish cake, cucumber ribbons, anchovy & parmesan aioli (d) (c) (f) (g) (gr) (mo)</i>	
CHARCUTERIE BOARD	£18
<i>milano salami, prosciutto ham & chorizo, buffalo mozzarella & pesto (d) (g) (mu) (gr)</i>	
VEGETARIAN	£16
<i>sun-blush tomato & mozzarella bruschetta, goats cheese pannacotta, grilled halloumi skewers (d) (g) (d)</i>	
BAKED CAMEMBERT	£14
<i>rosemary & roasted garlic, onion chutney (d) (g) (gr)</i>	

SALADS

GRILLED CHICKEN CAESAR	£12
<i>crispy prosciutto ham, gem lettuce, parmesan, focaccia croute & soft boiled egg (g) (e) (d) (gr) (mu)</i>	
LOBSTER SALAD	£17
<i>heirloom tomato, avocado & marie rose (f) (g) (e) (mo)</i>	
BEETROOT & MOZZARELLA CAPRESE SALAD	£12
<i>heritage tomatoes, fresh basil, watercress, purple & candied beets (v) (d) (gr)</i>	
WATERMELON, CUCUMBER & FETA SALAD	£12
<i>pomegranate seeds, tomato, mint & parsley (v) (d) (se)</i>	

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

A discretionary service charge of 10% will be applied to your bill.

SUNDAY ROASTS

Traditional Sunday lunch to share & carve at your table.
Accompanied by roast potatoes (gr), crushed new potatoes (d), honey roast parsnip & carrot (gr) (d), cauliflower cheese (d), buttered seasonal greens (d)

WHOLE ROAST CHICKEN	For one £16 For two £26
<i>smoked bacon chipolata & stuffing (g) (d) (gr) (ce)</i>	
ROAST BEEF	For one £16 For two £29
<i>Yorkshire pudding, roast gravy & horseradish (d) (g) (gr) (ce)</i>	
PORK BELLY	For one £15 For two £29
<i>slow roasted & black pudding (d) (mu) (gr)</i>	
WHOLE GRILLED LEMON SOLE	£18
<i>béarnaise sauce (f) (d)</i>	
COURGETTE, LEEK & PEA GNOCCHI	£13
<i>caramelised gnocchi, garden peas, roasted courgette, lemon oil, parmesan & pea shoots (v) (gr) (g)</i>	

LINGUINE

CRAB	£16 // £8 (add half lobster)
<i>king prawn, chilli, ginger & parsley (g) (gr) (mo) (c)</i>	
FREE RANGE CHICKEN & CHORIZO	£14
<i>rocket, parmesan & thyme cream sauce (g) (d) (gr)</i>	
SUNDRIED TOMATO, RED PEPPER & FETA	£13
<i>rich basil and roasted tomato sauce (v) (g) (d)</i>	

BURGERS

BROWNS' RUMP BURGER	£14
<i>beef tomato, gherkins, melted mature cheddar browns' burger relish, sesame seeded bun & skin-on fries (g) (e) (mu) (se) (d)</i>	
HALLOUMI BURGER	£12
<i>portabello mushroom, chargrilled courgette, roasted red onion, hummus & skin-on fries (g) (d) (v) (se)</i>	

TO FINISH

STRAWBERRIES & CREAM	£6
BLUEBERRY CRÈME BRÛLÉE	£7
<i>homemade shortbread and summer berries (v) (e) (d) (g)</i>	
MANGO & PASSIONFRUIT CHEESECAKE	£7
<i>with brandy snap (d) (v) (g)</i>	
RASPBERRY CUSTARD TART	£7
<i>rippled clotted cream (d) (e) (v) (g)</i>	
DARK CHOCOLATE & SALTED Caramel Mousse	£7
<i>(d) (e) (v)</i>	
STICKY TOFFEE PUDDING	£7
<i>vanilla ice cream & toffee sauce (d) (g) (v) (e)</i>	
SELECTION OF THREE ICE CREAMS & SORBETS	£6
<i>(d) (e)</i>	
ENGLISH & FRENCH CHEESE	£9
<i>grapes, celery, chutney, biscuits (d) (g) (ce)</i>	