

Browns at the Quay

Starters

Soup of the Day, Artisan Breads (d) (g) (ce)

Crispy Duck Salad, Pickled Pineapple & Pomegranate (mu) (s) (se) (gr)

Crab, Crayfish and Smoked Salmon Tian (f) (g) (d) (c)

Ham Hock and Pea Terrine, Mustard Salad, Toasted Brioche (gr) (g) (ce)

Broad Bean, Goat Cheese and Pea Parfait, Celery, Apple and Focaccia (ce) (d) (g) (vg)

Mains – All Served With Gratin Potato & Seasonal Greens (d)

Roasted Chicken Supreme, Chickpea and Chorizo Fricassee, Thyme and Garlic Jus (d) (gr) (ce)

Crisp Wild Sea Bass Fillet, Crushed New Potatoes, Asparagus and Hollandaise (f) (gr) (d)

Slow Roasted Pork Belly, Apple Puree, Crackling and Jus (d) (gr) (ce)

Courgette, Leek and Pea Gnocchi, Pea Shoots, Lemon Oil and Parmesan (g) (gr) (d) (v)

Sweets

Chefs Selection of English & French Cheese, Chutney, Celery & Biscuits (ce) (d) (g) (mu)

Dark Chocolate Delice, Honeycomb, Popping Candy, Cherries (d) (e)

Mango and Passion fruit Cheesecake (d) (g)

Sticky Toffee Pudding, Butterscotch Sauce and Clotted Cream Ice Cream (g) (d) (e)

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 (gr) Garlic