

BROWNS AT THE QUAY

The building you are sat in is one of the only old buildings on South Quay. The smaller part was originally occupied by Waldron & Company, sauce manufacturers. The larger part, where our main bar is situated, was at one time a warehouse of Messrs. Firkins & Co, glove manufacturers and hop merchants of this city. In later years it was owned by the Brown family, operating as paper mill until it finally closed, becoming the fine dining restaurant; "Browns" in 1972. In 2014 we combined The Quay and Browns to create "Browns At The Quay", as you now know it.

Mothering Sunday

STARTERS

ROASTED RED PEPPER
& SAN MANZARNO TOMATO
parmesan crisp & balsamic caramel

HAM HOCK, CHICKEN & LEEK TERRINE
celeriac, mustard & tarragon remoulade

CURRIED SMOKED HADDOCK
& SPRING ONION TART
cauliflower chutney & lemon yoghurt

COURGETTE, GARLIC, RICOTTA
& LEMON TART
confit cherry tomato & pickled red onion

MAINS

*All served with roasted potato, honey roasted carrots & parsnips,
cauliflower cheese & seasonal green vegetables*

30 DAY DRY AGED
BEEF SIRLOIN
celeriac puree & red wine sauce

ROSEMARY & GARLIC ROASTED
LEG OF LAMB
mint jelly & pan gravy

FREE RANGE CHICKEN SUPREME
bread sauce & thyme gravy

PAN ROASTED HAKE
salsify, smoked pancetta & lentils

DECONSTRUCTED PORTOBELLO
MUSHROOM & STILTON WELLINGTON
creamed spinach

SWEETS

ICED GINGERBREAD PARFAIT
poached rhubarb & custard

DARK CHOCOLATE
& PASSION FRUIT TART

BLOOD ORANGE POSSET
champagne jelly & shortbread

CHEFS SELECTION OF ENGLISH &
FRENCH CHEESE
crackers, grapes, celery & chutney

£30 // Adults - Three Courses

£14 // Children - Three Courses