

**BROWNS**  
**AT THE QUAY**

◦ A L A C A R T E M E N U ◦

## APERITIFS

### BROWNS' BELLINI

£7

Invented in the 1930s in Harry's Bar in Venice, this drink that epitomises that Italian spirit. We mix prosecco & puréed white peaches to capture the vibe of an Italian summer – fresh, sweet, sun-ripened peaches with dry, crisp Prosecco

### PIMMS CLASSIC

£5 (glass) // £15 (pitcher)

Everybody loves a glass of Pimms in the summer. Browns' Pimms Classic mixes Pimms & lemonade and is served with fresh fruit, cucumber & mint. Available by the glass, or have a pitcher and share with friends

### APEROL SPRITZ

£7

The coral-hued Aperol Spritz is one of the most popular aperitifs in Italy. Aperol pairs seamlessly with chilled Prosecco. Meeting friends for an after work Spritz is a long-established Italian tradition—and one that's easily replicated anywhere

## À LA CARTE MENU

### BOARDS

#### MEZZE

£18

moroccan chicken skewer, spiced lamb kebab, tzatziki, sun-dried tomato hummus (se) (g) (d) (mu) (sd)

#### FISH

£18

smoked salmon, calamari, devilled whitebait & Thai fish cake, cucumber ribbons, anchovy & parmesan aioli (d) (c) (f) (g) (gr) (mo) (sd)

#### BAKED CAMEMBERT

£14

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

### APPETISERS

#### SOUP OF THE DAY (d) (g) (v)

£6

#### CRISPY FIVE SPICE DUCK

£7

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

#### HAM HOCK, PEA & MUSTARD TERRINE

£8

pickled baby vegetables, girolles & toasted brioche (gr) (g) (ce) (mu)

#### BROAD BEAN, GOAT CHEESE & PEA PARFAIT

£7

celery, apple & focaccia croutes (ce) (d) (g) (v)

#### TEMPURA COURGETTE FLOWERS

£7

ricotta & mint stuffed flowers, lemon gel & black olives (v) (d)

#### TWICE BAKED CHEDDAR SOUFFLÉ

£8

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

#### PAN ROASTED SCALLOPS

£10

fava bean purée, asparagus, samphire & celery leaf (c) (d) (ce)

### SALADS

#### TUNA STEAK NIÇOISE

£17

buttered jersey royals, 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)

#### BEETROOT & MOZZARELLA CAPRESE SALAD

£12

heritage tomatoes, fresh basil, watercress, purple & candied beets (v) (d) (gr)

#### WATERMELON, CUCUMBER & FETA SALAD

£12

pomegranate seeds, tomato, mint & parsley (v) (d) (se)

#### CRISPY FIVE SPICE DUCK

£13

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

### PASTA

#### CRAB LINGUINE

£16 // £8 (add half lobster)

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

#### COURGETTE, LEEK & PEA GNOCCHI

£13

caramelised gnocchi, garden peas, roasted courgette, lemon oil, parmesan & pea shoots (v) (gr) (g)

#### SUNDRIED TOMATO, RED PEPPER & FETA LINGUINE

£13

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

#### FREE RANGE CHICKEN & CHORIZO LINGUINE

£14

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

## MAINS

### BROWNS' RUMP BURGER

£14

beef tomato, gherkins, brown's burger relish, sesame seeded bun & skin-on fries (g) (e) (mu) (se)

### HALLOUMI BURGER

£12

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

### BEER BATTERED COD

£14

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

### CONFIT FREE RANGE CHICKEN BREAST

£15

summer bean & pancetta cassoulet, sautéed potatoes, charred leeks, roasted garlic & thyme jus (d) (gr)

### PAN SEARED DUCK BREAST

£17

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

### CHARGRILLED LAMB CHOP & SLOW BRAISED SHOULDER

£19

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

### ARTICHOKE, BROADBEAN & BROCCOLI RISOTTO

£15

stilton & summer truffle, mascarpone & mushroom duxelle (v) (d) (sd)

### DRY AGED BEEF MEDALLIONS

£19

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

### WILD SEABASS FILLET

£17

parsley & lemon rosti, samphire, brown shrimp & fennel butter, spinach & spring greens (f) (d) (c)

### BROWNS' FISH GRILL

£18

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

### ROASTED PORK BELLY

£17

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

### WHOLE ROASTED LEMON SOLE

£18

grilled asparagus, green beans, sautéed new potatoes, garlic & parsley butter sauce (d) (f) (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.

## LOBSTER

### CORNISH LOBSTER

half £25.00 / whole 50.00

buttered Jersey royals, Worcestershire asparagus, garlic butter sauce & summer vegetables

### GRILLS

All with smoked slow roasted plum tomato, portabello mushroom & triple cooked chips (d)

#### SIRLOIN (10oz)

£24

#### FILLET (10oz)

£31

#### RIBEYE (10oz)

£24

#### RUMP (10oz)

£19

#### CHICKEN BREAST (10oz)

£15

#### TUNA STEAK (8oz)

£17

#### SAUCES

£2

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

### SIDES (all at £4)

GREEN BEANS, SHALLOT & SWEET CHILLI

HOME-MADE ONION RINGS

TRIPLE COOKED CHIPS

DAUPHINOISE POTATOES

HONEY & ROSEMARY CHANTENARY CARROTS

TRUFFLED PARMESAN FRENCH FRIES

WATERMELON, FETA & POMEGRANATE SALAD

### ALLERGEN KEY

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