

BROWNS AT THE QUAY

SUNDAY MENU

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

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

MEZZE	£18
<i>Moroccan chicken skewer, spiced lamb kebab, tzatsiki, 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>	
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>	
ISRAELI COUS COUS & ROASTED VEGETABLES	£12
<i>roasted peppers, sun-dried tomatoes, goat's cheese, aubergine, courgette (d) (vg) (gr)</i>	
WATERMELON, CUCUMBER & FETA SALAD	£12
<i>pomegranate seeds, tomato, mint & parsley (vg) (d) (se)</i>	

TO FINISH

BLUEBERRY CRÈME BRÛLÉE	RASPBERRY CUSTARD TART	STICKY TOFFEE PUDDING
<i>homemade shortbread and summer berries</i>	<i>rippled clotted cream</i>	<i>vanilla ice cream & toffee sauce</i>
£6 (v) (e) (d) (g)	£7 (d) (e) (v) (g)	£6 (d) (g) (v) (e)
MANGO & PASSIONFRUIT CHEESECAKE	DARK CHOCOLATE & SALTED CARAMEL MOUSSE	ENGLISH & FRENCH CHEESE
<i>with brandy snap</i>	<i>£6 (d) (e) (v)</i>	<i>grapes, celery, chutney, biscuits & glass of port £8 (d) (g) (ce)</i>
£6 (d) (v) (g)		
SELECTION OF THREE ICE CREAMS & SORBETS		
£6 (d) (e)		

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	£14
<i>béarnaise sauce (f) (d)</i>	
COURGETTE, LEEK & PEA GNOCCHI	£13
<i>caramelised gnocchi, garden peas, roasted courgette, lemon oil, parmesan & pea shoots (vg) (gr)</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 (vg) (g) (d)</i>	
BURGERS	
BROWNS' RUMP BURGER	£14
<i>beef tomato, gherkins, browns' burger relish, sesame seeded bun & skin-on fries (g) (e) (mu) (se)</i>	
HALLOUMI BURGER	£12
<i>portabello mushroom, chargrilled courgette, roasted red onion, hummus & skin-on fries (g) (d) (vg)</i>	