

**BROWNS
AT THE QUAY**

◁ MAIN MENU ▷

APERITIFS

BROWNS' BELLINI £7	PIMMS CLASSIC £5 (glass) // £12 (pitcher)	APEROL SPRITZ £7
<i>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</i>	<i>Everybody loves a glass of Pimms in the summer. Browns' Pimms Classic mixes Pimms and lemonade and is served with fresh fruit, cucumber and mint. Available by the glass, or have a pitcher and share with friends</i>	<i>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</i>

BOARDS

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>
BAKED CAMEMBERT £14
<i>rosemary & roasted garlic, onion chutney (d) (g) (gr)</i>

APPETISERS

SOUP OF THE DAY (d) (g) (vg) £6
CRISPY FIVE SPICE DUCK £7
<i>bok choy, carrot, spring onion, mouli, pink radish (mu) (s) (se) (gr)</i>
HAM HOCK, PEA & MUSTARD TERRINE £8
<i>pickled baby vegetables, girolles & toasted brioche (gr) (g) (ce) (mu)</i>
BROAD BEAN, GOAT CHEESE AND PEA PARFAIT £7
<i>celery, apple & focaccia croutes (ce) (d) (g) (vg)</i>
WORCESTERSHIRE ASPARAGUS £7
<i>textures of parmesan, black olive & truffled egg (vg) (e) (gr)</i>
TWICE BAKED CHEDDAR SOUFFLÉ £8
<i>truffled creamed spinach (vg) (e) (mu) (g) (d)</i>
PAN ROASTED SCALLOPS £10
<i>fava bean purée, asparagus, samphire & celery leaf (c) (d) (ce)</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

SALADS

LEMON SOLE NIÇOISE £15
<i>buttered Jersey royals, green beans, heritage tomatoes, black olive, soft boiled egg, caper & lemon dressing (f) (e) (d)</i>
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>
CRISPY FIVE SPICE DUCK £13
<i>pickled pineapple, carrot, spring onion, pomegranate (mu) (s) (se) (gr)</i>

PASTA

CRAB LINGUINE £16 // £8 (add half lobster)
<i>king prawn, chilli, ginger & parsley (g) (gr) (mo) (c)</i>
COURGETTE, LEEK & PEA GNOCCHI £13
<i>caramelised gnocchi, garden peas, roasted courgette, lemon oil, parmesan & pea shoots (vg) (gr)</i>
SUNDRIED TOMATO, RED PEPPER & FETA LINGUINE £13
<i>rich basil & roasted tomato sauce (vg) (g) (d)</i>
FREE RANGE CHICKEN & CHORIZO LINGUINE £14
<i>rocket, parmesan & thyme cream sauce (g) (d) (gr)</i>

MAINS

BROWNS' RUMP BURGER £14
<i>beef tomato, gherkins, brown's burger relish, sesame seeded bun & skin-on fries (g) (e) (mu) (se)</i>
HALLOUMI BURGER £12
<i>portabello mushroom, chargilled courgette, roasted red onion, hummus & skin-on fries (g) (d) (vg)</i>
BEER BATTERED COD £14
<i>triple cooked chips, pea purée & tartare sauce (f) (g) (e)</i>
CONFIT FREE RANGE CHICKEN BREAST £15
<i>summer bean and pancetta cassoulet, sautéed potatoes, charred leeks, roasted garlic & thyme jus (d) (gr)</i>
PAN SEARED DUCK BREAST £17
<i>sweet potato fondant, baby carrots, turnips, cherries, red wine sauce (d) (gr)</i>
CHARGRILLED LAMB CHOP & SLOW BRAISED SHOULDER £19
<i>spring greens, shallots, broad bean purée, dauphinoise potatoes, gremolata & jus (d) (gr)</i>
CARAMELISED ARTICHOKE & ASPARAGUS PUFF PASTRY TART £15
<i>red onion marmalade, goat cheese & summer leaf salad (vg) (d) (sd)</i>
DRY AGED BEEF MEDALLIONS £19
<i>wild mushroom, pancetta, sautéed potato, summer vegetables & stilton (d) (mu) (ce) (gr)</i>
WILD SEABASS FILLET £17
<i>parsley and lemon rosti, samphire, brown shrimp & fennel butter, spinach & spring greens (f) (d) (c)</i>
BROWNS' FISH GRILL £18
<i>sweet potato purée, spinach and Thai red curry sauce (f) (d) (c) (mo)</i>
ROASTED PORK BELLY £17
<i>crispy pig cheek, potato gratin, apple purée, spring greens, mustard leaf, pork jus (mu) (ce) (gr)</i>
WHOLE ROASTED LEMON SOLE £18
<i>grilled asparagus, green beans, sautéed new potatoes, garlic & parsley butter sauce (d) (f) (gr)</i>

We have a carefully chosen selection of wines available, designed to compliment 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
SAUCES £2
<i>blue cheese & truffle butter peppercorn sauce roasted garlic aioli roasted garlic & herb butter chimmichurri</i>

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