

BROWNS
AT THE QUAY

A LA CARTE

#WELOVESUMMER

SHARER STANDS

MEZZE £19

Moroccan chicken skewers, spiced lamb kebabs, red pepper falafel, green olive tapenade, roasted beetroot, tzatziki *Se G D Gr Mu Sd*

FISH £19

Thai fish cake, smoked salmon, potted crab & crayfish
F Cr Mo Mu Gr D E G Se

VEGETARIAN £18

Beetroot carpaccio, heirloom tomatoes, broad bean and goat cheese pate, red pepper falafel, pickled cucumber, mozzarella, green olive tapenade, tzatziki *V D G Gr Sd*

ITALIAN £18

Milano salami, prosciutto crudo, mortadella, pastrami, mozzarella, gorgonzola, olives, roasted peppers, rocket *G D Sd*

BAKED CAMEMBERT £15

Garlic and rosemary, red onion marmalade, fresh bloomer *D G Gr Sd*

All served with freshly baked French breads, house olive mix and sun blushed tomatoes. Gluten free bread is available on request.

STARTERS

SOUP *of the* DAY £6

Artisan Breads *D Ce G Gr V*

SMOKED SALMON & CRAYFISH TIAN £9

Bloody Mary mayonnaise & celery leaf *E F Cr Ce D G*

BROAD BEAN, PEA AND GOAT CHEESE PÂTÉ £8

Shaved asparagus, focaccia croutes, fennel and lime dressing
V D G Gr

PAN SEARED SCALLOPS AND CRISPY PORK BELLY £11

Apple purée, light red wine jus *Ce Mo D Gr*

CHICKEN & HAM HOCK TERRINE £9

Piccalilli & toasted sourdough *Ce D G Mu*

SMOKED MACKEREL PATÉ £9

Pickled cucumber & toasted sour dough *D F Mu G*

TWICE BAKED SMOKED CHEDDAR SOUFFLÉ £9

Watercress sauce, celery, truffle *V D E G*

CRISPY FIVE SPICE DUCK £8

Pak choi, carrot, mouli, pomegranate, pineapple *Mu Se S Gr*

ALLERGEN KEY:

Cr 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

Steak Night

Every Thursday; two steaks, one sauce, one side, wine tasting and a bottle of wine. £50 per couple

SUNDAY LUNCH

FAMILY STYLE

12PM - 6PM

Bottomless Fridays

2 Courses £32pp including unlimited wine or prosecco

BROWNS' Summer Grill

SIRLOIN 10oz £26

RIBEYE 10oz £26

HALLOUMI *D* £16

FILLET 8oz £32

RUMP 10oz £19

SAUCES

£2 each

BLUE CHEESE AND BLACK TRUFFLE *D Gr*

BLACK GARLIC AND ROSEMARY SALT BUTTER *D Gr E*

ROASTED GARLIC AIOLI *D Gr E*

PINK PEPPERCORN *D G Gr*

BÉARNAISE *D G Ce E Gr Mu Sd Se*

HALF CHICKEN

CARIBBEAN JERK *Gr* £16

BROWNS' HONEY AND MUSTARD *Mu* £16

British chicken, marinated for 24 hours. Served with matching sauces.

All steaks 28 day aged matured Black Angus beef

Served with your choice of skin on fries, buttered Jersey royals or summer salad.

All served with confit cherry tomatoes and portobello mushroom.

MAINS

WELSH LAMB CUTLETS £22

Three lamb cutlets, summer panache, dauphinoise potatoes, gremolata & jus *D E Gr*

DRY AGED BEEF MEDALLIONS £19

Wild mushrooms, pancetta, stilton, parsley, summer vegetables, red wine jus *Mu Ce Gr D*

ROASTED PORK BELLY £17

Black pudding, mashed potatoes, apple purée, sautéed greens & pork jus *D Ce Gr G*

VEGETARIAN PORTOBELLO MUSHROOM, STILTON, CHESTNUT & SALSIFY RISOTTO £15

Parmesan crisp *V D E G Gr N*

BROWNS' FISH GRILL £19

Chargrilled tiger prawns, scallop, seabass & salmon, sweet potato purée, spinach & Thai red curry sauce *F Cr Mo D G Ce Gr*

SIDES

HOME-MADE ONION RINGS

GREEN BEANS, GINGER AND CHILLI, PARSLEY AND LEMON OIL

SKIN-ON FRIES

HONEY AND ROSEMARY ROASTED CHANTENAY CARROTS

DAUPHINOISE POTATOES

WATERMELON, FETA AND CUCUMBER SALAD

HOUSE SALAD

TRUFFLED PARMESAN FRIES

£4

Specialities

CHATEAUBRIAND

(to share)
£60

Dauphinoise potato, buttered kale, portobello mushroom, béarnaise sauce, blue cheese and truffle sauce

D E Gr Mu Sd Se

SUMMER SALADS

GRILLED CHICKEN CAESAR £15

House marinated chicken, crispy prosciutto, parmesan, focaccia croutes and soft-boiled egg *G D E Gr Mu F*

SALMON NIÇOISE £16.50

Buttered Jersey royals, fine beans, heritage tomatoes, black olives, soft boiled eggs, caper and lemon dressing *F E D Sd*

VEGETARIAN WATERMELON, CUCUMBER AND FETA SALAD £15

Pomegranate seeds, watercress, micro herbs, parsley dressing *D V*

CRAB AND CRAYFISH SALAD £16 (add lobster £10)

Smoked salmon, Bloody Mary mayonnaise, celery cress, pickled cucumber, avocado and mango *Cr D E Cr Ce Mu*

CRISPY FIVE SPICE DUCK £16

Pickled pineapple, carrot, mouli, spring onion, pomegranate, hoisin and sesame dressing *Mu Se S Gr*

All available vegetarian with halloumi.

BURGERS

RUMP £15

Beef tomato, gherkins, Browns' burger relish, melted mature cheddar *D E G Mu*

FILLET £18

4oz beef fillet, beef tomato, caramelised onions, melted stilton, watercress *D G E Mu*

CLUB £15

Chargrilled chicken breast, crispy bacon, smashed avocado, beef tomato, Browns' burger relish *D E G Mu*

VEGETARIAN HALLOUMI AND AVACADO £14

Chargrilled mushroom, hummus, beef tomato, gherkins, Browns' burger relish *V D G E Mu*

All served with skin-on fries in a sourdough bun.

A discretionary service charge of 10% will be added to your bill