

BROWNS
AT THE QUAY

SUNDAY

SHARER STANDS

FISH£19

Thai fishcakes, smoked salmon, prawn & crayfish cocktail, white crab remoulade, bloody Marie rose, olives, grilled lemon, salad *C D E F G Gr Sd Mo*

MEZZE£19

Moroccan chicken goujons, chilli garlic & coriander lamb koftas, halloumi fritter, green olive tapenade, tzatziki, salad *Se G D Gr Mu Sd*

VEGETARIAN£17

Halloumi fritters, pea mint & goats cheese pate, heirloom tomatoes, pickled beetroot, green olive tapenade, hummus, aioli *D G V Ce*

ANTI PASTI£19

Sliced cured Italian meats, buffalo mozzarella, marinated olives, stuffed peppers, hummus, sundried tomatoes, salad *G D Gr Sd*

BAKED CAMEMBERT£16

Rosemary & garlic infused baked camembert, chutney *D G Gr Sd V*

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 *Sg D Ce Gr*

OAK SMOKED SALMON£9

White crab remoulade, horseradish with crème fraiche, blood orange, heritage beetroot, watercress, caper dressing *Cr D F Sd*

TERRINE£9

Chicken & ham hock with piccalilli, toasted sourdough, radish *G D Gr Ce*

CRISPY DUCK SALAD£8

Five spice duck with pak choi, carrot, mouli, pomegranate, pineapple *Mu Se S Gr*

ASPARAGUS, GARDEN PEA & GOATS CHEESE PÂTÉ£8

Rosemary crostini, with caper, chive & shallot dressing *V G D Gr*

SALADS

CAESAR SALAD£15

Served with house marinated chicken or halloumi. Crispy Prosciutto, parmesan, focaccia croutes and soft boiled egg. *G D Mu F E Sd Gr*

SUPERFOOD VEGAN£14

Beetroot, broccoli radish, sliced red onion, raisin, maple & mustard dressing *Vg Sd Mu*

HAM HOCK£15

Slow cooked ham, chicken, spinach, garden pea, asparagus, boiled egg, homemade piccalilli *G D Mu F E Sd Gr*

HOISIN DUCK£15

Warm & crispy pickled pineapple, carrot, mouli, spring onion, pomegranate, honey hoisin and toasted sesame dressing *G Ce Se Gr*

ASPARAGUS & COURGETTE NIÇOISE VEGAN£15

Lemon & mint marinated, olives, asparagus, heirloom tomatoes, spinach, sliced red onion *G D Mu F E Sd Gr*

MEDITERRANEAN COUSCOUS£14

Roasted red pepper, sundried tomato, sliced red onion, feta cheese, coriander, tzatziki *G Gr D V*

FAMILY Sunday Roasts

ROAST BEEF £18

Slow roasted, Yorkshire pudding, roast gravy (served pink) *D G Gr Ce*

SHARING CHICKEN

Marinated for 24 hours in our house honey, lemon & mustard marinade, served with smoked bacon chipolata & stuffing *G D Gr Ce Mu*
half £16 whole £26

PORK BELLY £18

Apple purée & black pudding *D Mu G Gr*

WELSH LAMB RUMP £22

(served pink) *Cr D E G Gr*

VEGAN WELLINGTON VEGAN £16

Roasted butternut squash, spinach & mushroom with baby carrots, wilted spinach, roasted new potatoes *Cr D E G Gr*

FISH OF THE DAY £19

Please ask your server about the allergens for today's dish

Watercress & pea shoots *F*

Accompanied by roast potatoes *Gr*, creamed potatoes *D*, carrot *Gr D*, cauliflower cheese *D G* and buttered seasonal greens *D*

EXTRA VEGETABLES £3 per bowl

BURGERS

BROWNS' BEEF£15

Homemade 8oz beef patty with smoked cheddar cheese, baby gem, tomato, gherkin *E G Mu D*

CAESAR CHICKEN & BACON£14

With baby gem, sliced tomato, parmesan Caesar dressing *E G Mu D*

MORROCAN LAMB£14

Chilli, garlic & coriander with baby gem, sliced tomato, tzatziki *E G Mu D*

GRILLED HALLOUMI£14

With flat mushroom & avocado, baby gem, tomato, sweet chilli jam *D G E Mu*

All served in a sourdough bun with Browns' chips.

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

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