

## 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*

### SEAFOOD PLATTER ..... £19

Prawn & shrimp cocktail, potted crab, smoked mackerel Pâté, smoked salmon, baby gem lettuce, chicory, Bloody Mary mayonnaise, pickled cucumber, cherry tomatoes & avocado *F Cr Mo Mu Gr D E G*

### VEGETARIAN ..... £18

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

### BAKED CAMEMBERT ..... £15

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

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

## STARTERS

### SOUP of the DAY ..... £6

Artisan Breads *D Ce, G, Gr, V*

### BROAD BEAN, PEA & GOAT CHEESE PÂTÉ ..... £8

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

### CRISPY FIVE SPICE DUCK ..... £8

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

### BEETROOT, TOMATO & MOZZARELLA SALAD ..... £7

Basil & baby spinach *V D Gr*

### SMOKED SALMON ..... £8

Capers, shallot, lemon & brown bloomer *F D G*

### SMOKED MACKEREL PATÉ ..... £9

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

### HAM HOCK TERRINE ..... £9

Celeriac remoulade, cornichons & croutons *Ce D G Mu*

## SALADS

### GRILLED CHICKEN CAESAR ..... £15

House marinated chicken, crispy prosciutto, parmesan, focaccia croutes & soft-boiled egg *G V V G*

### FETA, WATERMELON & ISRAELI COUS COUS ..... £14

Pomegranate, rocket and herb oil *V Vg Gr*

### SALMON NIÇOIS ..... £17

Cornish new potatoes, fine beans, heritage tomatoes, black olives, soft boiled eggs, caper & lemon dressing *F E D Sd*

### CRISPY FIVE SPICE DUCK ..... £15

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

All available vegetarian with halloumi

## BROWNS' BOUTIQUE

### Sunday Roasts

#### WHOLE ROAST 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

#### PORTOBELLO MUSHROOM & STILTON WELLINGTON £15

with roast salsify *D GR V G Ce*

#### ROAST BEEF

Yorkshire pudding, roast gravy  
*D G Gr Ce*  
for one £18 for two £32

#### BRAISED SHOULDER OF LAMB

Mint sauce & pea shoots *D Gr Ce*  
for one £18 for two £32

#### PORK BELLY

Apple purée & black pudding *D Mu G Gr*  
for one £18 for two £32

#### 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

### FILLET ..... £18

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

### RUMP ..... £15

Beef tomato, gherkins, Browns' burger relish, brioche bun & melted mature cheddar *D E G*

### CLUB ..... £15

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

### HALLOUMI ..... £14

Portobello mushroom, hummus, beef tomato, gherkins & Browns' burger relish *V D G E*

All served with skin-on fries

#### 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

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