

BROWNS
AT THE QUAY

A LA CARTE

SHARING BOARDS

MIXED ARTISAN BREADS **V** £6

Marinated olives **G D**

FISH £19

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

MEZZE £19

Moroccan chicken goujons, chilli garlic & coriander lamb koftas, falafel, roasted red peppers, tzatziki, salad
Se G D Mu Sd

VEGETARIAN **V** £17

Falafel, goat's cheese & garden pea panna cotta, heirloom tomatoes, pickled beetroot, roasted red peppers, hummus, aioli
D G Ce

ANTI PASTI £19

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

BAKED CAMEMBERT **V** £16

Rosemary & garlic infused baked camembert, chutney
D G Sd

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

STARTERS

GOAT'S CHEESE & GARDEN PEA PANNA COTTA **V** £8

Crostini, golden beetroot, radish, beetroot purée **D Ce Sd**

FRENCH ONION SOUP **V** £6

Crumbled blue cheese, sourdough bread & butter **G D Ce**

RED PEPPER & SPINACH FALAFEL **VEGAN** £8

Red pepper hummus, pickled cucumber, crispy flat bread, coriander
Ce G Sd

BEEF FILLET CARPACCIO £9

Shaved parmesan, rocket, crispy capers, dijon mayonnaise
D Sd Mu

PAN FRIED SCALLOPS £11

Crispy pork belly, pea purée, black pudding, red wine jus
G D Ce Mu

BEETROOT CURED GRAVLAX £9

Cured salmon, watercress puree, beetroot textures **F Mu**

SMOKED CHEDDAR & CHIVE SOUFFLÉ **V** £9

White truffle veloute **Ce D G Sd**

CRISPY DUCK SALAD £8

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

50% off
Gin & Fizz
every Friday 12pm - 12am

Early Birds
50% off
À la carte mains
Mon - Sat 12pm - 2.30pm and 5pm - 6.30pm
*Items not included in offer

Bottomless Fridays
2 Courses £32pp
including unlimited wine or prosecco

BROWNS' Grill

SIRLOIN * 10oz £26.95

RIBEYE * 10oz £25.95

SCOTTISH SALMON FILLET £17.95

FILLET * 8oz £32.95

RUMP 10oz £21.95

HALLOUMI **D** £16.95

SAUCES £2 each

BLUE CHEESE & BLACK TRUFFLE **D**
PINK PEPPERCORN **D G**

BLACK GARLIC &
ROSEMARY SALT BUTTER **D E**

ROASTED GARLIC AIOLI **D E**
BÉARNAISE **D G Ce E Mu Sd Se**

All steaks 28 day aged matured Black Angus beef and are served with Browns' chips or Browns' side salad.

MAINS

SLOW ROAST BELLY PORK £18.95

Parisian potatoes, roasted beetroot, heritage carrots, red cabbage purée, pork jus **D Ce**

PAN ROASTED DUCK DUO £18.95

Pan roasted duck breast, duck leg croquette, dauphinoise potato, pea purée, baby carrots, tender stem broccoli, red currant jus **G D Ce E**

VEGETABLE WELLINGTON **VEGAN** £16.95

Red cabbage & lentil wellington, portobello mushroom baby vegetables, vegetable gravy **G Ce Sd**

CHICKEN, APRICOT & TARRAGON BALLOTINE £18.95

Roasted pumpkin, broccoli, new potatoes, tomato, pancetta & smoked garlic sauce **D Sd**

BROWNS' FISH PLATE £20.95

Seabass fillet, salmon, king prawns, scallop, sweet potato purée, wilted spinach, broccoli, shellfish bisque **Mo F Cr D**

BRAISED BEEF PIE £18.95

Slow braised beef blade, wild mushroom & Merlot shortcrust pie, baby vegetables, dauphinoise potato, red wine jus **G D Mu**

VEGETABLE COTTAGE PIE **V** £16.95

Baby vegetables, tenderstem broccoli **Ce Sd**

LAMB DUO £21.95

Mini shepherd's pie, lamb rump medallions, garden pea, broad bean & sugar snap fricassee, red currant jus **D Sd**

PAN FRIED SEABASS FILLET £18.95

Celeriac purée, charred shallots, French beans, wilted chard, dill beurre blanc, fondant potato **F D Sd**

ROAST PUMPKIN RISOTTO **V** £15.95

Crumbled goat's cheese, rocket, toasted pumpkin seeds **D Ce**

DOOM BAR BEER-BATTERED COD £16.95

With Browns' chips, pea purée, tartare sauce **G F E Sd**

EXTRAS

BROWNS' CHIPS **VEGAN G** £4

BROWNS' TRUFFLED PARMESAN CHIPS **D** £5

DAUPHINOISE POTATOES **V D** £4

HALLOUMI CHIPS **V D** £5

BROWNS' DOOM BAR BEER-BATTERED ONION RINGS **V G** £4

HONEY & ROSEMARY ROASTED CHANTENAY CARROTS **V D** £4

BROWNS' SIDE SALAD **VEGAN** £4

SALADS

CAESAR SALAD £16.95

Served with house marinated chicken or halloumi. CrispyProsciutto, parmesan, focaccia croutes and soft-boiled egg **G D Mu E Sd**

SUPERFOOD **VEGAN** £15.95

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

HOT SALMON NIÇOISE £17.95

Salmon, green beans, new potatoes, cherry tomatoes, capers, poached egg **F E D**

CRAB & CRAYFISH SALAD £17.95

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

PASTA

CHICKEN LINGUINI £17.95

Pancetta, shallot & mushroom, garlic & cream sauce **G D E Sd**

CRAB & KING PRAWN LINGUINI £17.95

Chilli, garlic, tomato & spinach **Ce G E Sd**

GNOCCHI **VEGAN** £15.95

Courgette, broccoli & sugarsnap peas with toasted pine nuts, dairy free basil pesto **G N**

BURGERS

BROWNS' BEEF £15.95

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

CHICKEN & BACON CLUB £15.95

Garlic aioli, baby gem lettuce, tomato, gherkin **D E G**

HONEY & HOI SIN GLAZED PORK BELLY £15.95

Asian slaw, toasted sesame seeds **D E G**

FALAFEL **V** £14.95

Crispy halloumi, sweet chilli **G Ce**

All served in a brioche 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 **VEGAN** Vegan