



BROWNS
AT THE QUAY

AUTUMN
PUDDING MENU



DESSERTS

- £7.50 -

STICKY STEM GINGER & DATE PUDDING

butterscotch sauce, salted caramel ice cream, cinder toffee
GDE

VANILLA PANNA COTTA *winter berry compote, raspberry sorbet*

VEGAN

DARK CHOCOLATE & SAVILLE ORANGE BROWNIE

white chocolate ice cream
DESD

APPLE, PEAR & CINNAMON CRUMBLE TART

vanilla custard
GD

BLACKBERRY CRÈME BRULEE

homemade shortbread fingers
DGE

BROWNS' PUDDING PLATTER

*Chef's selection of Browns' desserts
for two people to share *

- £18 -

[Please ask for allergen information]

TRIO OF BENNETT'S LUXURY ICE CREAM


- £5.50 -

*Choose from double chocolate, strawberry,
vanilla, mint choc chip, raspberry ripple, salted caramel, vegan vanilla
ice cream, & lemon, raspberry or blackcurrant sorbet*

D V (some may contain traces of nuts. Please ask a member of staff for allergens)

BROWNS' CHEESEBOARD

- £9 -

*Selection of local & continental cheeses.
Our cheese boards are served with red onion
marmalade, celery, grapes & biscuit selection *

Ce EDG

add a glass of
LATE BOTTLE VINTAGE PORT FOR £4

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
 Vegetarian **VEGAN** Vegan