

BROWNS
AT THE QUAY

◦ A LA CARTE ◦

SHARING BOARDS

MIXED ARTISAN BREADS **V** £6
Marinated olives **GD**

FISH £19

Cod goujons, smoked salmon, prawn & crayfish cocktail, white crab remoulade, bloody Marie rose, olives, grilled lemon, salad **CDEFGSdMo**

MEZZE £18

Moroccan chicken goujons, chilli garlic & coriander lamb koftas, falafel, roasted red peppers, tzatziki, salad **SeGD MuSd**

VEGETARIAN **V** £17

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

ANTI PASTI £18

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

BAKED CAMEMBERT **V** £14

Rosemary & garlic infused baked camembert, chutney **DGSd**

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

STARTERS

GREEN PEA & WATERCRESS RISOTTO **V** £7

Minted crème fraîche, fizzy pea shoots, Parmesan cheese **DCeSd**

LEEK & POTATO SOUP **V** £6

Warm sourdough baguette & butter **GD Ce**

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

Red pepper hummus, pickled cucumber, crispy flat bread, coriander **CeGSd**

BEEF FILLET CARPACCIO £9

Shaved parmesan, rocket, crispy capers, dijon mayonnaise **DSd Mu**

PAN FRIED SCALLOPS £11

Crispy pork belly, pea purée, black pudding, red wine jus **GD Ce Mu**

SMOKED HADDOCK FISH CAKE £8

White onion sauce, pickled radish & shallot **CrDEFG**

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

White truffle veloute **CeDGSd**

CRISPY DUCK SALAD £8

Five spice duck with pak choi, carrot, mouli, pomegranate, pineapple **MuSeS**

LUNCH & DINNER

£10 A LA CARTE MAINS

12-3pm / 5-6.30pm

BROWNS' Grill

SIRLOIN 10oz £26.95	RIBEYE 10oz £25.95	SCOTTISH SALMON FILLET £10.00
FILLET 8oz £32.95	RUMP 10oz £21.95	HALLOUMI D £10.00

SAUCES £2 each

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

BLACK GARLIC & ROSEMARY SALT BUTTER **DE**

ROASTED GARLIC AIOLI **DE**
BÉARNAISE **DGCeEMuSdSe**

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

MAINS

ROAST PUMPKIN RISOTTO V £10.00	CRAB & CRAYFISH SALAD £10.00
---	------------------------------------

Crumbled goat's cheese, rocket, toasted pumpkin seeds **DCe**

Smoked salmon, Bloody Mary mayonnaise, celery, cress, pickled cucumber, avocado & mango **CrDE Ce**

DOOM BAR BEER-BATTERED COD £10.00	SLOW ROAST BELLY PORK £10.00
---	------------------------------------

Browns' chips, pea purée, tartare sauce **GFESd**

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

CAESAR SALAD £10.00	PAN ROASTED DUCK DUO £18.95
---------------------------	-----------------------------------

Served with house marinated chicken or halloumi. Crispy Prosciutto, Parmesan, focacia, croutes, soft boiled egg **GD MuE Sd**

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

DIJON GLAZED CHICKEN BREAST £10.00	BROWNS' FISH PLATE £20.95
--	---------------------------------

Brussel sprouts, pancetta, button mushroom, sugar snaps & baby potatoes, mustard & cider cream sauce, apple crisps **DMu Sd**

Seabass fillet, salmon, king prawns, scallop, sweet potato purée, wilted spinach, broccoli, shellfish bisque **MoFCrD**

PAN FRIED HAKE LOIN £10.00	LAMB DUO £19.95
----------------------------------	-----------------------

Cheddar mash, shallot, baby capers, tomato, wilted spinach, white wine cream sauce **FDSd**

Mini lamb hotpot, lamb cutlets, bubble & squeak croquette, minted asparagus, sugar snaps, garden peas, red currant jus **DEGSd**

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

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

HOMEMADE PIES

BRAISED BEEF, OYSTER MUSHROOMS & RED WINE **CeEGSd** £10.00

VEGETABLE COTTAGE PIE **VEGAN** £10.00

Baby vegetables, tenderstem broccoli **CeSd**

CHICKEN, HAM HOCK, LEEK & STILTON CREAM **DEGSd** £10.00

PORTOBELLO MUSHROOM, SPINACH & BUTTERNUT SQUASH **VEGAN** **CeGSd** £10.00

All served with a choice of chips, mashed or dauphinoise potato, roasted root vegetables & tenderstem broccoli

PASTA

CHICKEN LINGUINI £10.00
Pancetta, shallot & mushroom, garlic & cream sauce **GDESd**

CRAB & KING PRAWN LINGUINI £10.00
Chilli, garlic, tomato & spinach **CeGESd**

BROCCOLI, ASPARAGUS & GARDEN PEA LINGUINI **VEGAN** £10.00
Spinach & basil pesto **GN**

BURGERS

BROWNS' BEEF £10.00
Homemade 8oz beef patty with smoked cheddar cheese, baby gem lettuce, tomato, gherkin **EGMuD**

CHICKEN & BACON CLUB £10.00
Garlic aioli, baby gem lettuce, tomato, gherkin **DEG**

HONEY & HOI SIN GLAZED PORK BELLY £10.00
Asian slaw, toasted sesame seeds **DEG**

FALAFEL **V** £10.00
Crispy halloumi, sweet chilli **GCe**

All served in a brioche bun with Browns' chips

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