

BROWNS
AT THE QUAY

DAYTIME

#WELOVESUMMER

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

SUMMER 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*

CRAB AND CRAYFISH SALAD £17

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

WE LOVE SUMMER

SOURDOUGH BAGUETTES OR WHOLEMEAL WRAPS

MOROCCAN CHICKEN £11

Roasted red peppers, tzatziki *G Gr Su D Mu*

ROASTED RED PEPPER & FETA £9

Baby gem lettuce & cucumber *E G Mu D*

PRAWN & CRAYFISH £10

Marie rose, baby gem, cucumber *G Cr E D*

MATURE CHEDDAR & CHUTNEY £9

Tomato, baby gem *E G Mu D*

All served with Browns' chips. Gluten free bread is also available

MAINS

HONEY GLAZED HAM £13

Fried free range egg, Browns' chips, garden peas *D E Mu Sd*

GNOCCHI VEGAN £14

Courgette, broccoli & asparagus with toasted pine nuts, dairy free basil pesto *G Gr N*

DOOM BAR BEER-BATTERED COD £16

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

CRAB & KING PRAWN LINGUINI £18

Chilli, garlic & tomato sauce, grated Parmesan *Cr D E G Gr*

CHICKEN & CHORIZO LINGUINI £15

Olives, spinach, basil pesto, grated Parmesan *D E G Gr*

PLOUGHMANS £14

Maple glazed ham, cheddar cheese, pork pie, boiled egg, pickled silver skin onions, gherkin, sourdough bread *G D Gr E Su*

EXTRAS

BROWNS' CHIPS £4

BROWNS' TRUFFLED PARMESAN CHIPS £5

HALLOUMI CHIPS £5

CRISPY DUCK £11

Oriental salad, hoi sin dressing *G Se Gr Ce*

HUMMUS, AVOCADO VEGAN £9

Tomato, red pepper, baby gem *G Gr*

ROASTED BEEF & STILTON £11

Red onion marmalade, tomato, baby gem *E G Se D*

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.

BROWNS' DOOM BAR BEER-BATTERED ONION RINGS £4

BROWNS' SIDE SALAD £4

Stay at Browns

Business or pleasure - our new luxury boutique hotel rooms and riverside apartments will suit anyone seeking comfort and relaxation in a great central location

Ask a member of staff for details

BROWNS' Summer Grill

SIRLOIN 10oz £26

FILLET 8oz £32

RIBEYE 10oz £26

RUMP 10oz £19

HALLOUMI *D* £16

SCOTTISH SALMON FILLET £19

SAUCES

£2 each

BLUE CHEESE *D Gr*

PINK PEPPERCORN *D Gr*

BÉARNAISE *Gr D Mu*

GARLIC, PARSLEY & SEA SALTED BUTTER *D Dr Gr*

All steaks 28 day aged matured Black Angus beef

Served with Browns' chips or Browns' side salad

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

Early Birds

50% off

all à la carte mains

Monday - Saturday 5pm - 6.30pm

SUNDAY LUNCH

FAMILY STYLE

12PM - 6PM

Bottomless Fridays

2 Courses £32pp

including unlimited wine or prosecco