

BROWNS
AT THE QUAY

SUNDAY

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

STARTERS

SOUP OF THE DAY £6

Artisan breads *Sg D Ce Gr*

OAK SMOKED SALMON £9

White crab remoulade, horseradish with crème fraiche, blood orange, heritage beetroot, watercress, caper dressing *Cr D F Sd*

TERRINE £9

Chicken & ham hock with piccalilli, toasted sourdough, radish *G D Gr Ce*

CRISPY DUCK SALAD £8

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

ASPARAGUS, GARDEN PEA & GOATS CHEESE PÂTÉ £8

Rosemary crostini, with caper, chive & shallot dressing *V G D Gr*

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 DV*

CRAB AND CRAYFISH SALAD £17

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

FAMILY Sunday Roasts

ROAST BEEF £18

Slow roasted, Yorkshire pudding, roast gravy
(served pink) *D G Gr Ce*

SHARING 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

PORK BELLY £18

Apple purée & black pudding *D Mu G Gr*

WELSH LAMB RUMP £22

(served pink) *Cr D E G Gr*

VEGAN WELLINGTON VEGAN £16

Roasted butternut squash, spinach & mushroom with baby carrots, wilted spinach, roasted new potatoes *Cr D E G Gr*

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

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.

ALLERGEN KEY:

Cr Crustaceans *Ce* Celery *D* Dairy *E* Eggs *F* Fish *Gr* Garlic
G Gluten *L* Lupin *Mo* Molluscs *Mu* Mustard *N* Nuts *P* Peanuts
S Soya *Sd* Sulphur Dioxide *Se* Sesame Seeds *V* Vegetarian *Vg* Vegan

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