

MONDAY - SATURDAY

BROWNS
AT THE QUAY

12.00 - 5.00PM

FESTIVE AFTERNOON TEA

THE CLASSIC THREE TIERED STAND

FOR TWO PEOPLE SERVED WITH
TRADITIONAL FINGER SANDWICHES

SMOKED SALMON, CUCUMBER & CREAM CHEESE **F G D**

MATURE CHEDDAR & RED ONION MARMALADE **D G SD**

EGG MAYONNAISE & CRESS **E G D SD**

CORONATION CHICKEN **E G D SD**

[VEGAN AND GLUTEN FREE OPTION AVAILABLE UPON REQUEST]

SCONES, CAKES & PASTRIES

LEMON DRIZZLE CAKE **D E G**

CHOCOLATE ORANGE BROWNIE **D E**

HANDMADE SCONE WITH CLOTTED CREAM
& STRAWBERRY JAM **D E G SD**

MINI VICTORIA SPONGE SANDWICH **D E G**

£16.00PP

FESTIVE OFFER **£17.50**PP

CLASSIC THREE TIERED AFTERNOON TEA
SERVED WITH A GLASS OF FIZZ OR A G&T
PARTIES OF TEN ARE SERVED THE BOTTLE

Chase
DISTILLERY

HENDRICK'S
DISTILLED GIN

BOMBAY SAPPHIRE

WITH FEVERTREE TONIC

Veuve Clicquot

CHAMPAGNE TEA **£25**PP

AS THE CLASSIC AFTERNOON TEA,
SERVED WITH A GLASS OF
VEUVE CLICQUOT CHAMPAGNE.

PARTIES OF FOUR ARE SERVED THE BOTTLE

CREAM TEA - **£7.00**PP

POT OF ENGLISH BREAKFAST TEA,
HANDMADE SULTANA SCONE, CLOTTED
CREAM & STRAWBERRY JAM **V**

D G SD

ENGLISH TEA **£7.00**

ONE HOT BUTTERED ENGLISH MUFFIN,
HOMEMADE PRESERVE, SERVED WITH
YOUR CHOICE OF LOOSE LEAF TEA **V**

E G D

SHARING BOARDS

FISH **£19.00**

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 **£19.00**

MOROCCAN CHICKEN GOUJONS,
CHILLI GARLIC & CORIANDER LAMB
KOFITAS, FALAFEL, ROASTED RED
PEPPERS, TZATZIKI, SALAD

SE G D MU SD

V VEGETARIAN **£17.00**

FALAFEL, GOAT'S CHEESE & GARDEN
PEA PANNA COTTA, HEIRLOOM
TOMATOES, PICKLED BEETROOT,
ROASTED RED PEPPERS, HUMMUS, AIOLI

D G CE

ALLERGEN KEY

C 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

BROWNS AT THE QUAY

FIZZ

GOCCE DI FAVOLA PROSECCO EXTRA DRY
VENETO, ITALY 11% £7 (GLASS) £30 (BOTTLE)

BROWNS' HOUSE CHAMPAGNE, FRANCE
£9 (GLASS) £50 (BOTTLE)

BOLLINGER SPECIAL CUVÉE BRUT
CHAMPAGNE, FRANCE 12% £80

VEUVE CLICQUOT BRUT
CHAMPAGNE, FRANCE 12% £70

MOET & CHANDON
CHAMPAGNE, FRANCE 12% £60

LAURENT-PERRIER CUVÉE ROSÉ BRUT
CHAMPAGNE, FRANCE 12% £85

HOT DRINKS

FILTER COFFEE £3.25

CAPPUCCINO £3.50

ESPRESSO £2.95

DOUBLE ESPRESSO £3.95

CAFFE LATTE £3.50

MOCHA COFFEE £3.50

LOOSE LEAF TEA (POT FOR ONE) £3.50

HOT CHOCOLATE £3.50

LOOSE LEAF TEA

GREEN

THIS IS AN ORGANIC GREEN TEA FROM DARJEELING, GROWN AT AN ALTITUDE OF 1500 METRES. PICKING ONLY THE TWO LEAVES AND BUD OF THE NEW GROWTH THESE BEAUTIFUL LEAVES CREATE A GENTLE, MELLOW FLAVOUR WITH A VIVID GOLDEN CUP.

DARJEELING

THESE LEAVES ARE PICKED IN LATE SPRING, EARLY SUMMER. ONE REASON DARJEELING TEAS ARE DESCRIBED AS THE 'CHAMPAGNE OF TEAS' IS BECAUSE OF THEIR FANTASTIC MUSCATEL FLAVOURS AND THESE ARE MORE PROMINENT IN THE SECOND FLUSH. MORE FULL BODIED THAN THE FIRST FLUSH BUT STILL SOFT AND AROMATIC, THIS ORGANIC SECOND FLUSH PRODUCES A VIVID COPPERY CUP.

CHAMOMILE FLOWERS

OUR ORGANIC CHAMOMILE FLOWERS ARE A WONDERFULLY CALMING HERBAL INFUSION FROM EGYPT AND ARE NATURALLY CAFFEINE FREE.

EARL GREY

USING THE FINEST WHOLE LEAF CEYLON TEA AS ITS BASE, THIS EARL GREY WONDERFULLY DRAWS OUT THE CITRUS, FRUITY FLAVOURS OF THE BERGAMOT. IT HAS A WONDERFULLY BRIGHT, COPPER COLOUR WHEN INFUSED.

LAPSANG SOUCHONG

USING THE TRADITIONAL METHOD OF SMOKING THE TEA USING PINWOOD THIS IS A RICH AND CHARACTERISTICALLY SMOKY FLAVOUR.

OOLONG

OUR ORGANIC TIE GUAN YIN IS A LIGHTLY OXIDISED TEA FROM THE FUJIAN PROVINCE OF CHINA.

ENGLISH BREAKFAST

A CLASSIC, EVERYONE'S FAVOURITE.