

BROWNS  
AT THE QUAY

SUNDAY

## A P P E T I S E R S

<b>ARTISAN BREADS</b> <i>olives, sun-dried tomatoes &amp; oils (g) (d)</i>	£4
<b>SOUP OF THE DAY</b>  <i>(d) (g) (v)</i>	£6
<b>CHICKEN &amp; APRICOT TERRINE</b> <i>pickled baby vegetables, girolles &amp; toasted brioche (gr) (g) (ce) (mu)</i>	£8
<b>TOMATO &amp; BASIL ARANCINI</b>  <i>crispy panko breadcrumb, parmesan custard &amp; basil pesto (v) (d) (gr)</i>	£6
<b>SMOKED SALMON</b> <i>capers, shallot, lemon &amp; brown bread (d) (g) (f)</i>	£6
<b>CRISPY FIVE SPICE DUCK</b> <i>bok choy, carrot, spring onion, mouli, pink radish (mu) (s) (se) (gr)</i>	£7

## S H A R I N G B O A R D S

*all served with sun-dried tomatoes, house olive mix & artisan breads or gluten free bread*

<b>MEZZE</b> <i>Moroccan chicken skewer, spiced lamb kebab, salt &amp; pepper chicken wings, red pepper falafel, feta stuffed peppers (se) (g) (d) (mu) (sd)</i>	£18
<b>FISH</b> <i>prawn, crab &amp; crayfish salsa smoked mackerel pate, crab beignet, calamari, whitebait, anchovy aioli (f) (cr) (g) (d) (e)</i>	£18
<b>CHARCUTERIE BOARD</b> <i>milano salami prosciutto ham, chorizo, buffalo mozzarella, manchego, Somerset brie (g) (d) (sd)</i>	£18
<b>VEGETARIAN</b>  <i>ratatouille bruschetta, red pepper falafel, cauliflower cheese fritters, tomato &amp; basil arancini (v) (gr) (d) (e)</i>	£16
<b>BAKED CAMEMBERT</b> <i>rosemary &amp; roasted garlic, onion chutney (d) (g) (gr) (sd)</i>	£14

## S A L A D S

<b>GRILLED CHICKEN CAESAR</b> <i>crispy prosciutto ham, gem lettuce, parmesan, focaccia croute &amp; soft boiled egg (g) (e) (d) (gr) (mu)</i>	£12
<b>LOBSTER SALAD</b> <i>heirloom tomato, avocado &amp; Marie Rose (f) (g) (e) (mo)</i>	£17
<b>CRISPY FIVE SPICE DUCK</b> <i>pickled pineapple, carrot, spring onion pomegranate (mu) (s) (se) (gr)</i>	£13

## B R O W N S B O U T I Q U E S U N D A Y R O A S T

*Traditional Sunday lunch to share & carve at your table. Accompanied by roast potatoes (gr), creamy mashed potatoes (d), honey roast parsnip & carrot (gr) (d), cauliflower cheese (d), buttered seasonal greens (d)*

### S O U S V I D E T U R K E Y

*smoked bacon chipolata & stuffing (g) (d) (gr) (ce)  
for one £16 for two £26*

### R O A S T B E E F

*Yorkshire pudding, roast gravy & horseradish (d) (g) (gr) (ce)  
for one £16 for two £29*

### R A C K O F L A M B

*mint jelly & crispy pancetta (d) (gr) (ce)  
for one £18 for two £32*

### P O R K B E L L Y

*slow roasted & black pudding (d) (mu) (gr)  
for one £18 for two £32*

### F I S H O F T H E D A Y

*£18  
watercress & salsa verde (f)*

### S T U F F E D B U T T E R N U T S Q U A S H

*£13  
filled with ratatouille & dressed with  
salsa verde (v) (gr)*

## B U R G E R S

<b>BROWNS' RUMP BURGER</b> <i>beef tomato, gherkins, browns' burger relish, melted mature cheddar, sesame seeded bun &amp; skin-on fries (g) (e) (mu) (se) (d)</i>	£14
<b>HALLOUMI BURGER</b>  <i>portabello mushroom, chargilled courgette, roasted red onion, hummus &amp; skin-on fries (g) (se) (d) (v)</i>	£12

## L I N G U I N E

<b>CRAB</b> <i>king prawn, chilli, ginger &amp; parsley (g) (gr) (mo) (c)</i>	£16 // £8 <i>(add lobster)</i>
<b>FREE RANGE CHICKEN &amp; CHORIZO</b> <i>rocket, parmesan &amp; thyme cream sauce (g) (d) (gr)</i>	£14
<b>SUNDRIED TOMATO, RED PEPPER &amp; FETA</b>  <i>rich basil and roasted tomato sauce (v) (g) (d)</i>	£13

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

### A L L E R G E N K E Y

*(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 (vg) Vegan (gr) Garlic*