



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

## Vegetarian and Vegan menu



An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. V = made with vegetarian ingredients, VE = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. ^ = these dishes contain alcohol.

\* = these dishes contain nuts and alcohol. All prices include VAT at the current rate. Licensing hours apply.

# Vegetarian and Vegan menu

## Enjoy our favourite vegan cocktails and wines

• 175ml • 250ml • 75cl

**CLASSIC BELLINI** (VE) • 8.50  
White peach purée, Prosecco

**IL PALLONE PINOT GRIGIO** (VE) • 7.15 • 9.80 • 26.50  
Light, delicate, peach *Italy (12% vol)*

**ENGLISH GARDEN G&T** (VE) • 10.50  
Star of Bombay gin, lavender, rose bitters,  
Fever Tree Light Cucumber Tonic

**FINCA ANDINOS MALBEC** (VE) • 7.30 • 10 • 27  
Classy, juicy fruit, silky *Argentina (13% vol)*

## WHOLE BAKED SOMERSET CAMEMBERT TO SHARE (V)

Heritage potato crisps, pear, toasted ciabatta, apple, date & tamarind chutney, savoury nut granola • 14.50

## WHOLE FRESHLY BAKED SOURDOUGH (V)

Netherend Farm butter • 4.95

**NOCELLARA OLIVES** (VE) • 2.95    **MIXED NUTS** (VE) • 2.50

## STARTERS

### ONION & ARMAGNAC TATIN (VE)

Warm green bean salad, rocket & walnut pesto • 7.25

### TOMATO & THYME SOUP (VE)

Rustic bread • 6.75

### HEIRLOOM TOMATO TART (VE)

Artichoke & wild garlic houmous, shallot, carrot, pea shoots, British rapeseed oil • 7.75

### BETROOT, WALNUT & GOATS CHEESE SALAD (V)

Grilled Wensum White goats cheese, sourdough crouton, maple & mustard dressing • 7.50

### BURRATA (V)

Torched heirloom tomatoes, kale & hazelnut pesto, savoury nut granola, watercress • 10.50

## MAINS

### BUTTERNUT SQUASH & BEETROOT RISOTTO (VE)

Beetroot crisps, fried sage, pea shoots • 10.95

### PORTOBELLO MUSHROOM, CHESTNUT, WALNUT & SPINACH WELLINGTON (VE)

Heritage potatoes, sautéed beech mushrooms, green beans, onion gravy • 14.75

### ROAST BUTTERNUT & APPLE HARVEST SALAD (VE)

Baby kale, red cabbage, beetroot cous cous, lemon houmous, maple & mustard dressing • 13.50

### CORONATION CAULIFLOWER (VE)

Saag aloo, coconut raita, toasted almonds, broccoli shoots, beluga lentils, curry oil • 13.95

### ROAST MUSHROOM, MADEIRA & TARRAGON GLAZED TART (V)

Grilled Wensum White goats cheese, charred leek, hazelnut dressing • 14.25

*Vegan alternative available*

### BUTTERNUT, LEEK & SAGE POT PIE (V)

Buttered mash, parsley crumb, lemon • 14.50

### CAMEMBERT TOASTIE (V)

Somerset camembert, flat mushrooms, Stokes red onion marmalade, fries • 12.75

## DESSERTS

### BISCOFF CHEESECAKE (VE)

Red berries • 8.50

### APPLE & BLACKBERRY CRUMBLE (V)

Vanilla custard or cream • 7.50

*Vegan alternative available*

### FRESH BERRIES (VE)

Strawberries, raspberries & blueberries,  
raspberry sorbet • 7.25