



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

Valentine's Day 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.

Valentine's Day Menu

THREE COURSES £30.95

TWO COURSES £26.95

OYSTERS & APÉRITIFS

HALF A DOZEN PYEFLEET PURE OYSTERS

Served on crushed ice, with pickled shallots and fresh lemon • £13.50

PINK BERRY GIN

Tanqueray 10 gin, strawberry, rhubarb, lemon juice, soda • £9.50

RASPBERRY & VANILLA BELLINI

Cîroc French Vanilla vodka, Moët & Chandon Impérial, raspberry • £12

STARTERS

PAN-SEARED WILD ATLANTIC SCALLOPS

Garlic butter, lemon, herb crumb

RAINBOW BEETROOT CARPACCIO (VE)

Rocket & walnut pesto, crispy capers, cherry vine tomatoes, pea shoots

GRESSINGHAM SMOKED DUCK BREAST

Wheatberry, apple & cranberry salad, beetroot, nasturtium, charred shallot, hazelnut vinaigrette

SEVERN & WYE VALLEY SMOKED SALMON

Devon crab, avocado, lime, parsley cress

MAINS

BORAGE HONEY & HERB-CRUSTED LAMB RACK

Dauphinoise potato, pea purée, cherry vine tomatoes

PAN-ROASTED HAKE

Charred leeks, pulled mushrooms, hazelnut dressing

12OZ SIRLOIN ON-THE-BONE

Fries and lightly-dressed watercress

£5 supplement per person

ROAST CHICKEN & CHORIZO

Heritage potatoes, cavolo nero, beluga lentils, kale & hazelnut pesto

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

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

DESSERTS

TRIO OF DESSERTS (TO SHARE)

Belgian chocolate truffle torte, raspberry sorbet, salted caramel profiteroles with white chocolate sauce

APPLE & BLACKBERRY CRUMBLE (V)

Vanilla custard or cream
Vegan alternative available

LIME POSSET (V)

Ginger dusted biscuits

DARK CHOCOLATE TORTE (V)

Brandy snap basket, vanilla ice cream

CHATEAUBRIAND (TO SHARE)

Confit tomatoes, asparagus, grilled mushrooms, fries, béarnaise sauce
Includes two starters and two desserts from our Valentine's Day menu

• £74.95 for two people