

BROWNS
AT THE QUAY

◦ A LA CARTE ◦

WELOVESUMMER

SHARER STANDS

MEZZE £19

Moroccan chicken skewers, spiced lamb kebabs, red pepper falafel, green olive tapenade, roasted beetroot, tzatziki *Se G D Gr Mu Sd*

SEAFOOD PLATTER £19

Prawn and shrimp cocktail, potted crab, smoked mackerel Pâté, beetroot cured salmon, baby gem lettuce, chicory, Bloody Mary mayonnaise, pickled cucumber, cherry tomatoes and avocado *F Cr Mo Mu Gr D E G*

CRISPY SQUID AND PRAWNS £16

Salt and pepper calamari, tempura battered prawns, sweet chilli jam *F Mo Cr Gr G*

🌱 VEGETARIAN £18

Beetroot carpaccio, heirloom tomatoes, broad bean and goat cheese pate, red pepper falafel, pickled cucumber, mozzarella, green olive tapenade, tzatziki *V D G Gr Sd*

ITALIAN £18

Milano salami, prosciutto crudo, mortadella, pastrami, mozzarella, gorgonzola, olives, roasted peppers, rocket *G D Sd*

BAKED CAMEMBERT £17

Garlic and rosemary, red onion marmalade, fresh bloomer *D G Gr Sd*

All served with freshly baked French breads, house olive mix and sun blushed tomatoes. Gluten free bread is available on request.

STARTERS

BEETROOT CURED SALMON £8.50

Lemon gel, pea shoots, heritage beets *F D*

BROAD BEAN, PEA AND GOAT CHEESE PÂTÉ £8

Shaved asparagus, focaccia croutes, fennel and lime dressing *V D G Gr*

PAN SEARED SCALLOPS £11

Pickled pineapple, mango, samphire and brown shrimp butter *Mo D Cr*

CARPACCIO OF BEEF FILLET £10

Pepper seared beef fillet, watercress, parmesan, truffle oil *D*

TWICE BAKED SMOKED CHEDDAR SOUFFLÉ £9

Watercress sauce, celery, truffle *V D E G*

CRISPY FIVE SPICE DUCK £8

Pak choi, carrot, mouli, pomegranate, pineapple *Mu Se S Gr*

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 *Vg* Vegan *Gr* Garlic

Steak Night

Every Thursday; two steaks, one sauce, one side, wine tasting and a bottle of wine. £50 per couple

SUNDAY LUNCH

FAMILY STYLE

12PM - 6PM

Bottomless Fridays

3 Courses £35pp (Vegetarian £30pp) including unlimited wine or prosecco

BROWNS' Summer Grill

SIRLOIN 10oz £26

RIBEYE 10oz £26

TUNA 6oz £22

FILLET 8oz £32

RUMP 10oz £19

HALLOUMI £16

SAUCES

£2 each

BLUE CHEESE AND BLACK TRUFFLE
PINK PEPPERCORN

BLACK GARLIC AND
ROSEMARY SALT BUTTER

ROASTED GARLIC AIOLI
BÉARNAISE

HALF CHICKEN

CARIBBEAN JERK £16

BROWNS' HONEY AND MUSTARD £16

FRAGRANT THAI £16

British chicken, marinated for 24 hours. Served with matching sauces.

All steaks 28 day aged matured Black Angus beef

Served with your choice of skin on fries, buttered Jersey royals or summer salad.

All served with confit cherry tomatoes and portobello mushroom.

MAINS

LAMB CUTLETS AND SLOW BRAISED SHOULDER £22

Summer panache, dauphinoise potatoes, gremolata and jus *D E Gr*

DRY AGED BEEF MEDALLIONS £19

Wild mushrooms, pancetta, stilton, parsley, summer vegetables, red wine jus *Mu Ce Gr D*

ROASTED PORK BELLY £17

Crispy pig cheek, mashed potatoes, apple purée, spring cabbage, pork jus *D Ce Gr G*

ASPARAGUS, FETA AND BROCCOLI TART £15

Parsley mashed potatoes, tenderstem broccoli, garlic fried green beans and caper salsa verde *V D E G Gr*

BROWNS' FISH GRILL £19

Chargrilled tiger prawns, scallop, seabass and blackened salmon, courgette and lemon rosti, watercress sauce *F Cr Mo D G Ce Gr*

BATTERED LOIN OF COD £16

Battered fresh loin of cod, pea purée, skin-on fries, tartare sauce *F D E*

CRAB AND KING PRAWN LINGUINE £16 (add lobster £8)

Chilli, ginger, garlic and fennel dressing, fresh parsley and lemon *Cr D E G Gr*

CRAB AND CRAYFISH SALAD £16 (add lobster £10)

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

PAN SEARED DUCK BREAST £18

Sweet potato fondant, chantenay carrots, roasted beets, summer panache and red wine jus *D Ce Gr*

GRILLED SEABASS FILLET £17

BBQ asparagus, crushed Jersey royals, wilted spinach, brown shrimp butter, samphire *F D G Cr*

£4

SIDES

HOME-MADE ONION RINGS

GREEN BEANS, GINGER AND
CHILLI, PARSLEY AND LEMON OIL

SKIN-ON FRIES

HONEY AND ROSEMARY
ROASTED CHANTENAY CARROTS

DAUPHINOISE POTATOES

WATERMELON, FETA AND
CUCUMBER SALAD

HOUSE SALAD

TRUFFLED PARMESAN FRIES

Specialities

CHATEAUBRIAND

(to share)

£60

Dauphinoise potato, buttered kale, portobello mushroom, béarnaise sauce, blue cheese and truffle sauce

D Gr

FRESH LOBSTER

(weekends only)

£30 (half) // £60 (whole)

Buttered new potatoes, grilled asparagus, creamy lobster bisque, tenderstem broccoli

Cr Gr D Se

SUMMER SALADS

GRILLED CHICKEN CAESAR £15

House marinated chicken, crispy prosciutto, parmesan, focaccia croutes and soft-boiled egg *G D E Gr Mu F*

TUNA NIÇOISE £16.50

Buttered Jersey royals, fine beans, heritage tomatoes, black olives, soft boiled eggs, caper and lemon dressing *F E D Sd*

🌱 WATERMELON, CUCUMBER AND FETA SALAD £15

Pomegranate seeds, watercress, micro herbs, parsley dressing *D V*

🌱 SUPERFOOD SALAD £16

Heritage beetroot, heirloom tomatoes, quinoa, baby spinach, pomegranate, watermelon *V*

CRISPY FIVE SPICE DUCK £15

Pickled pineapple, carrot, mouli, spring onion, pomegranate, hoisin and sesame dressing *Mu Se S Gr*

All available vegetarian with halloumi.

BURGERS

RUMP £15

Beef tomato, gherkins, Browns' burger relish, sesame seeded bun, melted mature cheddar *D E G*

FILLET £18

4oz beef fillet, beef tomato, caramelised onions, melted stilton, watercress *D G E*

CLUB £15

Chargrilled chicken breast, crispy bacon, smashed avocado, beef tomato, Browns' burger relish *D E G*

SALMON £15

Blackened with avocado, beef tomato and lettuce *F D G E*

🌱 HALLOUMI £14

Chargrilled courgette, roasted red onion, hummus, beef tomato, gherkins, Browns' burger relish *V D G E*

All served with skin-on fries.

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