

BROWNS  
AT THE QUAY

◦ DESSERTS ◦

## DESSERTS

- £7.50 -

### MANGO AND PASSIONFRUIT CARPACCIO

Passionfruit pulp, Champagne sorbet,  
coconut tapioca *D V Vg*

### RASPBERRY TRIFLE

White chocolate and grand marnier sponge,  
raspberry jelly, vanilla custard, raspberry chantilly  
*D G E Contains gelatine*

### CHOCOLATE AND MARSHMALLOW BROWNIE

Dark chocolate brownie, beetroot marshmallow,  
honeycomb, salted caramel ice cream, toffee sauce  
*D G E Contains gelatine*

### BANOFFEE SUNDAE

Caramelised banana, fudge, butterscotch sauce,  
banana ice cream, chocolate sauce, chocolate  
popping candy, whipped cream *D E V*

### STRAWBERRY BAKED ALASKA

White chocolate sponge, Italian meringue, strawberry  
and mint salad, white chocolate soil *D G E V*

### STRAWBERRIES AND CREAM

British strawberries, clotted cream *D V*

### TRIO OF MÖVENPICK LUXURY ICE CREAM

Choose from double chocolate, strawberry, vanilla,  
mint choc chip or salted caramel ice cream, and  
lemon or blackcurrant sorbet *D V*



### BROWNS' PUDDING PLATTER *V*

Chef's selection of Browns' desserts  
for two people to share *D E G V*

£18



## CHEESE

- £9 -

### BROWNS' CHEESEBOARD

Selection of local and continental cheeses;  
Blue, hard, soft

Our Cheese boards are served with red onion  
marmalade, shaved celery, grapes  
and biscuit selection

Add a glass of Riserva Port for £4

### 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