



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

Allergen Information.

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

(v) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones.

* = this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.

GLUTEN FREE FESTIVE MENU

STARTERS

Parsnip & Apple Soup (v) Parsnip crisps, crispy sprouts (vegan option available)

Traditional Oak-Smoked Salmon, Clementine & Honey Vinaigrette Dill, toasted gluten free bread

Grilled Goat Cheese & Mulled Beetroot Salad (v) Chicory, watercress, blackberries, elderberry purée, sherry vinaigrette

MAINS

Browns Festive Turkey Garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus

Maple & Cinnamon Glazed Pork Belly Sage mash, winter greens, brandy & Pink Lady jus, crackling

Fillet Of Sea Bass Sautéed La Ratte potatoes, red peppers, black olive tapenade, salsa verde

Braised Blade Of Beef Buttered mash, maple roast carrots, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine & black garlic sauce

Butternut Squash & Beetroot Risotto (ve) White wine, beetroot crisps, fried sage, pea shoots

DESSERTS

Apple & Plum Crumble (v) Ginger ice cream (*vegan option available*)

St Clement's Posset (v) Broken meringue

Fresh Berries & Sorbet (ve) Strawberries, raspberries, blueberries, raspberry sorbet

Add a British Cheese Board (v) for 5 per person

THREE COURSES • 40 PER PERSON

Join us Monday or Tuesday, midday to 5pm, until 10th December for our early week offer:

Two courses for 30 per person, three courses for 35 per person



*Browns Brasserie & Bar are delighted
to be accredited by Coeliac UK*