



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. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, 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.

# NEW YEAR'S EVE MENU

## STARTERS

- Pan-Seared Scallops With Apple & Pancetta Parsnip purée, sautéed sprouts, chestnuts  
Burrata, Orange & Fennel Salad (v) Caramelised blood orange dressing, candied seeds  
Traditional Oak-Smoked Salmon Horseradish crème fraîche, lilliput capers, rye bread  
Duo Of Duck' Confit duck leg bon bons, smoked duck breast, beetroot, orange dressing  
Roast Butternut Squash Soup (ve) Butternut squash crisps, apple, toasted pumpkin seeds, sage oil

## MAINS

- 30 Day Aged 10oz Rib Eye Steak Confit tomatoes, roast mushrooms, Béarnaise' sauce, fries  
Mint-Crusted Rack Of Lamb Potato terrine, roast pumpkin, white onion & cider purée, cavolo nero, parsnip crisps  
Roast Monkfish & Chorizo Sautéed La Ratte potatoes, peas, broad beans, leeks, basil pesto  
Whole Lemon Sole Brown butter, capers, samphire, lemon, sautéed La Ratte potatoes  
Portobello Mushroom, Chestnut, Spinach & Lentil Wellington (ve) Onion gravy

16oz Chateaubriand For Two (5 supplement per person) Fries, onion rings, watercress  
and choice of two sauces: Béarnaise', peppercorn' or Bordelaise'

Whole Fresh Lobster (10 supplement) Fries, watercress and garlic butter or thermidor sauce

Fillet Steak Surf & Turf For Two (10 supplement per person) Whole fresh lobster,  
two 7oz fillet steaks, fries, choice of two sauces: Béarnaise', peppercorn' or Bordelaise'

## DESSERTS

- Chocolate Trio (v) Black Forest chocolate pot, Chocolate torte, Double chocolate ice cream in  
home-baked brandy snap  
Caramelised Pineapple, Mango & Passion Fruit Mess (v) Broken meringue, double cream, fresh mint  
Apple & Plum Crumble (v) Ginger ice cream (*vegan option available*)  
Lemon Meringue Tart (v) Berry coulis, mint  
Chocolate Ganache Torte (v) Blackcurrant curd, blackcurrant sorbet, blackberries  
  
Coffee, Tea, Truffles And Mince Pies (v) to finish  
Add a British Cheese Board (v) for 5 per person

• 70 PER PERSON