

BROWNS

restaurant and champagne lounge

It is our pleasure to have made Wine Recommendations for both your Starters and Main Courses, however these are only our recommendations, please feel free to select your own wine from our extensive list

STARTERS

Local Wood Pigeon – Breast, Braised Leg, Leek, Black Pudding £8.95

(Wine recommended for this dish Cote Du Rhone Armoires 2014 £6.50)

Donegal Crab – Cucumber, Bloody Mary, Celery £8.95

(Wine Recommended for this dish, Rose d'Anjou 2014 £5.75)

Chicken & Truffle – Bacon Jam, Smoked Egg Yolk £7.50

(Wine Recommended for this dish, Santa Gloria Sauvignon Blanc 2014 £4.95)

Scallop & Pork – Braised Lentil, Seaweed, Pine Nut

(Wine Recommended for this dish, Santa Alicia Chardonnay 2013 £5.75)

Turf Smoked Beef – Confit Egg, Broccoli, Dart Mountain Cheese £7.50

(Wine Recommended for this dish, Chianti, Masi Renzo 2014 £6.25)

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MAIN COURSE

Wild Pheasant – Breast, Smoked Bacon, Foie Gras, Carrot, Pear £21.95

(Wine Recommended For This Dish, Chianti, Masi Renzo 2014 £6.25)

Monkfish – Confit Chicken Wing, Cauliflower, Samphire, Buttermilk £21.95

(Wine Recommended For This Dish, Fairhill Cliffs Sauvignon Blanc £6.25)

Aged Beef Fillet – Caramelised Onion, Smoked Beef Croquette, Broccoli £24.00

(Wine Recommended For This Dish, Chateau Perron Pomerol 2010 £11.00)

Fish of the Day – Langoustine Ravioli, Mussels, Jerusalem Artichoke

(Market Price)

(Wine Recommended For This Dish, Muscadet Sur 2015 £5.95)

Rose Veal–Loin, Beetroot, Squash, Parsley £20.95

(Wine Recommended For This Dish Pascal Bouchard Chablis 2014 £9.00)

Chicken Breast- Braised Leg, Kohl-Rabi, Leek £17.95

(Wine Recommended For This Dish, Santa Alicia Reserve Chardonnay 2013 £5.75)

SIDE ORDERS £2.95

Chips, Buttery Mash, Organic Leaf Salad, Baby Potatoes, Seasonal Vegetables,
Black Garlic Chips, Skinny Fries

VEGETARIAN MENU ALSO AVAILABLE ON REQUEST