



Using the best of seasonally available produce, we have prepared the beautiful tasting menu, accompanied with a great choice of wines. We hope you enjoy it.

Browns Vegan Tasting Menu
(Available anytime, to be ordered by the entire table)

Pre Starter – Canapés, Soup
Santero Sparkling Brut N.V

Broccoli & Potato Salad – Harissa, Honey, Smoked Gubben
Mount Ara Sauvignon Blanc 2014

Wild Mushroom Ravioli – Braised Lentil, Roast Onion
Santa Alicia Reserve Chardonnay 2016

Baby Vegetable Fricassee – Jerusalem Artichoke, Carrot, Potato, Saffron
Masi Renzo Chianti 2016

Spiced Carrot Falafel – Tomato Fondue, Crispy Kale
Anubis Malbec 2016

Coconut Sorbet – Passion Fruit, Tapioca

Pear & Rhubarb – Poached Pear, Champagne Rhubarb, Honeycomb
Hunters Hukapappa Riesling 2014

£70 per person with wine
£40 per person without wine