

Browns Restaurant
Special Table D'Hote Sample Menu
(Monday–Friday 7.00-9.30)

To Commence

Soup Du Jour

"Hot & Cold" Cashel Blue

*Cashel blue cheese pannacotta with macerated grapes, Cashel blue cheese beignet,
port & thyme salad*

Home smoked mackerel & beetroot sushi with wasabi, soy & pickled ginger

*Traditional "Valley Smokehouse" smoked salmon with cracked black pepper,
lemon and caper berries*

To Follow

Warm salad of hake balantine with watercress & citrus fruits, lobster vinaigrette

Confit woodland pork belly with Browns Black Pudding, nage of haricot blanc, bacon knuckle & apple

Pillows of tarragon gnocchi with wild mushrooms, fresh peas, broad beans & spinach

Plain grilled dry Scottish aged beef rib eye Browns pommes frites and haricot vert (Supplement £3.50)

To Finish

Passion fruit & white chocolate soup, pineapple wonton

Iced vanilla parfait, fresh apricot compote

"Affrogato"

Home made vanilla ice cream & double espresso

Selection of French & British cheese (Supplement £2.00)

3 Courses £20.00

Executive Chef – Martin Lovell

Head Chef – Iain Courage