

PLANT BASED

PERELLÓ GORDAL OLIVES £6

CRUDITÉS WITH WHITE BEAN HUMMUS £8

STARTERS

WATERCRESS SOUP £17

ENDIVE SALAD WITH CANDIED WALNUTS AND APPLE £17 / £21

BIG GREEN SALAD, HOUSE DRESSING, PICKLED SHALLOT £9

MAIN COURSES

NAVEL ORANGE AND BITTER LEAVES SALAD,
MUSTARD DRESSING £22

CALICO ARTICHOKEs, MACADAMIA DRESSING, ROCKET £28

LINGUINE WITH NETTLES, CHILLI AND LEMON PANGRATTATO £26

DESSERTS

APPLE AND PEAR SEMIFREDDO, POPPY SEED CRUMBLE £15

AMATIKA CHOCOLATE MOUSSE WITH WHIPPED ALMOND PRALINE
AND DARK CHOCOLATE SORBET £15

A discretionary service charge of 15 % will be added to your bill. Prices are inclusive of VAT. Please inform our team if you have any allergies we need to be aware of. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. Information about ingredients is available upon request. Brown's Hotel supports local suppliers and British Farmers to celebrate the wealth and diversity of British produce.

We also ensure, where possible, to use sustainable, quality ingredients throughout our menus.