



FOOD MENU
3 courses for £20
2 courses for £12 mon to wednesday

STARTERS

Deep fried halloumi battered in panko breadcrumbs served with spiced aioli (V)	5.00
Tom Khai gai soup (thai coconut) with chicken or mushroom	5.00
Courgette carpaccio with wild herbs, pommegrante ,parmesan and truffle oil	5.00
Squid and chorizo tapas with capers and parsley butter	5.00
King prawn Dupiaza (Bangladesh curry style with tomato and onion)	6.00
Whitebait served with cods roe aioli and tartare sauce	6.00

MAINS

Blackened cod loin with japanese rice, pickled ginger and wakame salad	13.00
Sirloin steak served with Vintners' butter, sautee potatoes and a homemade Asian slaw	14.00
Bangladesh lamb curry or vegetarian (V/ve) made with a darka gravy served with Fragrant rice and cooling yogurt and pickles	11.00
Wagyu beef cheeseburger or plant based moving mountains burger (V/Ve) served with oven cooked herbed wedges and an Asian slaw	13.00
wild mushroom risotto with vegan frankfurter and truffle oil (V/Ve)	11.00
Beef bourguignon served with creamy mash and greens	11.00

DESSERTS

Indulgent cheesecake	4.00
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SIDES

Oven cooked herbed wedges (Ve)	3.50
Warm ciabatta with whipped seaweed butter	£3.50

V = vegetarian / Ve = vegan

We are providing table service and will take your orders and payment at your table.
To ensure your and our safety we appreciate your cooperations of our Covid-19 rules.
Please let us know if you have any questions or allergies.

For bookings: thebrownderbypub@gmail.com