

# BROWNS SUNDAY LUNCH 24.90€

## HOMEMADE KALAMATA OLIVE & SEED BREAD

w/ umami butter

## SOUP OF THE DAY

w/ homemade bread



## BURATTA SALAD

w/ mirin poached tomatoes & Dukkah nut spice



## RED CURRY MUSSELS

w/ focaccia toast



## TEA SMOKED WILD SALMON TARTARE

w/ cucumber, avocado, green onion, miso, sesame, & tapioca cracker



## TRUFFLED MUSHROOMS & CODDLED HENS EGG

w/ siphoned potato foam & crispy onions, olive oil soldiers



## ROAST ANGUS BEEF ENTRECOTE

w/ pork fat potatoes, cauliflower cheese, mixed vegetables, fresh horseradish remoulade and yorkshire pudding.



## ROAST CORNFED FREE RANGE CHICKEN SUPREME

w/ pork fat potatoes, cauliflower cheese, mixed vegetables, and yorkshire pudding.



## PAN ROASTED WILD STONE BASS

w/ celeriac tartare, celeriac puree, tenderstem broccoli & crispy fennel



## ORRECHIETTE PASTA

w/ dried fig, toasted walnut, fresh sage, crispy sage & fresh pecorino

## THAI RED CHICKEN CURRY

w/ coconut rice

W/ BLACK TIGER PRWANS ( 5€ SUPPLEMENT)



## BLACK TIGER PRAWN RISOTTO

w/ diced courgette, saffron, lemon zest & bottarga

W/ LOBSTER (18€ SUPPLEMENT)



## STICKY DATE & APRICOT PUDDING

toffee sauce & mascarpone ice cream



## PEANUT & CARAMEL CHEESECAKE

& dulce de leche ice cream



## DEEP FRIED CUSTARD

Lavander & cinamon sugar, orange marmelade, torched orange segments, pistachio crumb

