

Lunch @ Browns Hotel

To Start

Caramelized fennel velouté,
nutmeg cream

Devonshire crab tian,
blood orange, celeriac, apple

Pressed organic chicken terrine,
soused spring vegetables

Main Course

Tenderloin of rare breed pork,
black pudding, vanilla, glazed pear

Escalope of organic salmon,
samphire, chickpeas, golden raisins

Shallot and blue cheese frittata,
chicory, celeriac, spring onion

Dessert

Grapefruit and orange terrine,
passion fruit

Hot chocolate fondant,
yoghurt sorbet

Baked vanilla cheesecake,
honey, cinnamon doughnuts

Two courses £19.00
Three courses £24.00

Brasserie @ Browns Hotel

Celeriac velouté, smoked oil
£5.25

Braised lamb, spring vegetable,
bubble and squeak
£14.00

Sirloin of Dexter beef, creamed horseradish,
Madeira jus
£22.50

Smoked haddock, poached egg, grain mustard
£14.50

Beer battered Cornish cod, hand cut chips,
tartare
£14.50

Broad bean and pea risotto, mascarpone
£12.50

Creedy Carver duck confit, dauphinoise,
broad beans
£18.00

Chicken liver parfait, toasted brioche
£8.00

Goats cheese terrine, soured beetroot
£6.95

Hand cut chips
£3.50

Open Sandwiches - £6.95 each

Sharphams brie, red onion marmalade,
watercress

Chicken, smoked bacon and avocado

Smoked salmon, asparagus, poached egg,
hollandaise

Dinner @ Browns Hotel

To Start

Scallops,
cauliflower, caramel, white chocolate

Devon crab tian,
honeycomb, paprika, celeriac, apple

Foie gras terrine,
smoked eel, beetroot, almond

Pressed Devon ham,
quail egg, pineapple, grain mustard

Main Course

Dexter beef fillet,
horseradish, celeriac, truffle jus

Tenderloin of rare breed pork,
black pudding, vanilla, glazed pear

Loin of Brentor lamb,
shallot, pommes puree, liquid mint pearls

Line caught Newlyn halibut,
samphire, chickpeas, golden raisins

Dessert

Grand Marnier crème brulée,
orange jelly, brioche

Liquid chocolate,
salted caramel, banana, Tonka bean

Rhubarb pecan pudding,
buttermilk ice cream

Yoghurt mousse,
cucumber, mango, coconut

Coffee and petit fours £4.00

Two courses £34.00
Three courses £39.50

Tasting Menu @ Browns Hotel

Tasting Menu

Amuse Bouche

English pea velouté, mint espuma

oo0oo

Pre Starter

Seared foie gras, chilli pineapple

oo0oo

Starter

Looe bay scallops, cauliflower, caramel,
white chocolate

oo0oo

Main Course

Dexter beef fillet, horseradish, celeriac, truffle,
girolles

oo0oo

Pre Dessert

Dry caramel, Cornish sea salt

oo0oo

Dessert

Yoghurt mousse,
cucumber, mango, coconut

oo0oo

Coffee and petit fours

£59.50 per person



The menus above are sample menus. Due to the fresh, local produce that we use, our menus change on a daily basis. In line with our Company "environmental impact policy" we have chosen not to print menus daily which will aid us to become a member of "Green Tourism". Please ask a member of the Browns Hotel team to peruse a current copy of available menus.