

BROWNS
AT THE QUAY

◦ DESSERTS ◦

DESSERTS

- £7.50 -

MANGO AND PASSIONFRUIT CARPACCIO

Passionfruit pulp, Champagne sorbet,
coconut tapioca *D V Vg*

RASPBERRY TRIFLE

White chocolate and grand marnier sponge,
raspberry jelly, vanilla custard, raspberry chantilly
D G E Contains gelatine

CHOCOLATE AND MARSHMALLOW BROWNIE

Dark chocolate brownie, beetroot marshmallow,
honeycomb, salted caramel ice cream, toffee sauce
D G E Contains gelatine

BANOFFEE SUNDAE

Caramelised banana, fudge, butterscotch sauce,
banana ice cream, chocolate sauce, chocolate
popping candy, whipped cream *D E V*

STRAWBERRY BAKED ALASKA

White chocolate sponge, Italian meringue, strawberry
and mint salad, white chocolate soil *D G E V*

STRAWBERRIES AND CREAM

British strawberries, clotted cream *D V*

TRIO OF MÖVENPICK LUXURY ICE CREAM

Choose from double chocolate, strawberry, vanilla,
mint choc chip or salted caramel ice cream, and
lemon or blackcurrant sorbet *D V*



BROWNS' PUDDING PLATTER *V*

Chef's selection of Browns' desserts
for two people to share *D E G V*

£18



CHEESE

- £9 -

BROWNS' CHEESEBOARD

Selection of local and continental cheeses;
Blue, hard, soft

Our Cheese boards are served with red onion
marmalade, shaved celery, grapes
and biscuit selection

Add a glass of Riserva Port for £4

ALLERGEN KEY

C Crustaceans *Ce* Celery *D* Dairy *E* Eggs *F* Fish
P Peanuts *G* Gluten *L* Lupin *N* Nuts *Mo* Molluscs
Mu Mustard *S* Soya *Sd* Sulphur Dioxide *Se* Sesame Seeds
V Vegetarian *Vg* Vegan *Gr* Garlic