

BROWNSWORD HOTELS

PANTRY MENU

RELAIS & CHATEAUX



SMALL PLATES SELECTION

We recommend two or three plates per person

FROM THE SEA Brixham White Crab Meat 82cal	£12
Pear, fennel, kohlrabi, pomegranate	
Fillet of Cod 123kcal Thai purée	£11.50
Grilled Mackerel 305kcal Escabèche, saffron aioli	£10.50
Boquerones 317kcal Toasted brioche, apple salad	£11.50
FROM THE LAND	
Five Spice Rolled Pork Belly 312kcal Hispi cabbage	£12
Longhorn Rib of Beef 242kcal Celeriac remoulade	[£] 15
VEGETARIAN	
Burrata 312kcal Rhubarb, pine nuts, lemon balm	£10
Courgette & Chickpea Fritters 126kcal Cardamom yogurt	£8
Open Lasagne 306kcal Wild mushrooms, spinach, hollandaise sauce	£10
Roasted Cauliflower 128kcal Panang curry sauce	£12
Buddha Bowl 233kcal Courgette fritters, carrot spaghetti, radishes, quinoa, baby spinach, shimeji mushrooms, pumpkin seeds, miso dressing	£10

FOR THE TABLE TO SHARE	
Paxton & Whitfield Cheese Selection 304kcal Apple & walnut chutney, grapes, crackers	£15
Selection of Homemade Breads 300kcal Freshly baked bread with butter, olive oil & balsamic	£7
Selection of Somerset Charcuterie Board 355kcal Air-dried duck breast, coppa, fennel salami, spiced chorizo pokers	£14

Organic Charred Tenderstem Broccoli 105kcal Chilli, almonds Fresh Truffle & Parmesan Fries 498kcal Roasted New Potatoes 277kcal Feta

Kale Salad 67kcal

Kale, garlic, lemon, parmesan

SIDES

SWEET

Macerated Rhubarb 119kcal
Oat crumble, rhubarb sorbet

Valrhona Chocolate Tart 463kcal
Coconut

Apple Tarte Tatin 364kcal £10
Vanilla ice cream

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.