



BRASSERIE & BAR

· BROWNS ·

CELEBRATING 45 YEARS

45

# GLUTEN FREE MENU

## STARTERS

### SEVERN & WYE SMOKED SALMON

Crispy capers, horseradish crème fraîche  
6.95

### COURGETTE, LEMON & MINT SOUP (V)

Warm toast & butter 4.95

### BRITISH MUSSELS

White wine sauce, garlic, parsley, warm  
toasted bread 6.50

### DEVON CRAB & AVOCADO

Toast, crab mayonnaise 8.50

### BAKED SCALLOPS

Garlic & parsley butter, dipping bread 8.95

### ARTICHOKE & WILD GARLIC HOUMOUS (VE)

Roast chicory, pesto 6.25

### BUTTERED ASPARAGUS

Poached free-range egg,  
Parmesan shavings 6.95

### ROAST LOIN OF LAMB

Artichoke & wild garlic houmous, peas,  
beans, baby fennel 17.95

### PRAWN & CRAB RIGATONI

Lime, chilli & coriander pesto 12.50

### CHICKEN BURGER

Chicken breast, brioche-style bun,  
Irish Cheddar, smoked bacon, mayonnaise,  
gem lettuce, tomato, fries 12.95

### SEASONAL MUSHROOM PASTA (VE)

White wine, rocket, tarragon,  
truffle oil 11.50

*Top with chicken or feta: 3.50*

## MAINS

### STEAKS

70z FILLET 22.95

90z RIBEYE 19.95

80z SIRLOIN 18.95

Our steaks are served with lightly  
dressed baby watercress & fries

### HALF ROAST CHICKEN<sup>^</sup>

Lemon, garlic & thyme marinade,  
fries, Bordelaise sauce 13.75

### SUMMER BEET SALAD (VE)

Beetroot houmous, quinoa, avocado,  
asparagus spears, rocket, lemon & basil  
dressing 11.50

*Top with feta, chicken or salmon: 3.50*

### CHICKEN & AVOCADO SALAD

Pancetta, avocado, Parmesan shavings,  
Caesar dressing 12.50

### ROAST FILLET OF SALMON

Fennel & watercress salad,  
buttered red King Edwards,  
lemon & rapeseed dressing 14.75

## DESSERTS

### SELECTION OF ICE CREAM (V)

Choose 3 scoops of vanilla, chocolate,  
rhubarb, ginger or honeycomb ice cream  
or raspberry sorbet 5.75

### APPLE & GOOSEBERRY CRUMBLE (V)

Vanilla ice cream 6.50

### HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream 6.25

### CRÈME BRÛLÉE (V) 5.75

### BERRIES & SORBET (VE)

Strawberries, raspberries & blueberries topped  
with raspberry sorbet 5.50

### PROFITEROLES (V)

Homemade salted caramel 6.25

### SELECTION OF BRITISH CHEESES (V)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire,  
St. Helen's Farm goat's cheese, Cornish Blue, red onion marmalade, toast, roast fig, celery, toasted walnuts 10.50

*Complement your meal with a bottle of Peroni Nastro Azzuro Gluten Free beer*



**BROWNS BRASSERIE & BAR  
ARE DELIGHTED TO BE  
ACCREDITED BY COELIAC UK**

An optional service charge of 10% will be added to all parties dining at Browns. All of this optional service charge will be shared fairly amongst the team in this restaurant. This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). All our food is prepared in a kitchen where other cross contamination risks may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. <sup>^</sup> = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.