

BRASSERIE & BAR

· BROWNS ·

CELEBRATING 45 YEARS

45

All our food is prepared in a kitchen where cross contamination 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. Dishes containing fish may contain small bones. (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. * = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.

BREAKFAST & BRUNCH

Available until 12 noon

BRUNCH COCKTAILS

MANGO MIMOSA

Cîroc Mango vodka, Moët & Chandon Impérial and orange juice 8.50

BLOODY MARY

Ketel One vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper 7.50

SMOOTHIES

STRAWBERRY, RASPBERRY, BLACKBERRY (VE) 3.50

KALE, SPINACH, APPLE (VE) 3.50

MANGO, PINEAPPLE, PASSION FRUIT (VE) 3.50

TRADITIONAL BREAKFAST

Smoked bacon, Cherry Orchard sausages, two free-range eggs, baked beans, flat mushrooms, black pudding, grilled tomato, sourdough toast, British farmhouse butter 8.95

VEGETARIAN BREAKFAST (V)

Beetroot hash, smashed avocado, flat mushrooms, two free-range eggs, baked beans, grilled tomato, sourdough toast, British farmhouse butter 8.50

EGGS BENEDICT

Toasted English muffin, marmalade glazed ham, poached free-range eggs, hollandaise 8.25

EGGS ROYALE

Toasted English muffin, Severn & Wye smoked salmon, poached free-range eggs, hollandaise 8.50

EGGS FLORENTINE (V)

Toasted English muffin, buttered spinach, poached free-range eggs, hollandaise 7.95

BROWNS LOBSTER BENEDICT

Toasted English muffin, lobster tail, poached free-range eggs, buttered spinach, hollandaise 16.25

SMASHED AVOCADO ON SOURDOUGH TOAST (V)

Crumbled feta, toasted pumpkin seeds 5.95
Add smoked salmon: 3.50 Add poached eggs: 2.25

GRANOLA (V)

Blueberries, raspberries, Greek yoghurt, English borage honey 5.95

BUTTERMILK PANCAKES (V)

Mixed berries, Greek yoghurt, English borage honey 7.25

STEAK & EGGS

6oz rump steak, two free-range eggs, baby watercress 10.50

SCRAMBLED FREE-RANGE EGGS & SMOKED SALMON

With sourdough toast 7.50

SEASONAL APÉRITIFS

BRIGHTON ROCKS 9

Tanqueray gin, Chapel Down vodka, Bacardi Carta Blanca rum, Olmeca Altos tequila, strawberry, lemon, vanilla and soda

ENGLISH 75 9

Sipsmith London Dry Gin, lemon, sugar, topped with Ridgeview English sparkling wine

SUMMER BERRY FIZZ 10.50

Moët & Chandon Impérial, strawberry, raspberry, fresh berries

HEDGEROW G&T 8

Tanqueray 10 gin, blackberries, lemon, Fever-Tree Premium Tonic

WHOLE BAKED SOURDOUGH (V)

British Farmhouse butter 3.50

WOODALL'S FARM BRITISH CHARCUTERIE

Cumbrian & Royal ham, Cumberland salami, golden beetroot piccalilli, breakfast radish 16.95

NOCELLARA OLIVES (VE) 2.95

MIXED NUTS (VE) 2.50

STARTERS

DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast 8.50

CHERRY TOMATO & WHITE BALSAMIC TATIN (VE)

Courgette & basil salad 6.25

DUCK LIVER PARFAIT

Red onion marmalade, toasted brioche 6.25

WHOLE BAKED SOMERSET

CAMEMBERT (V)

Warm toasted bread, tomato & rhubarb chutney 9.95

COURGETTE, ROCKET & LEMON SOUP (V)

Warm sourdough & butter 4.95

CHARGRILLED ASPARAGUS

Poached free-range egg, Parmesan shavings 6.95

MAINS

STEAKS

Our award-winning 28-day-matured British steaks come from cattle reared on Browns' own farms.

7oz FILLET 22.95

9oz RIBEYE 19.95

8oz SIRLOIN 18.95

Served with fries and lightly-dressed watercress

Add Béarnaise, peppercorn or Bordelaise sauce*: 1.95

Add half a lobster tail: 6.95

Add scallops: 5.95

Add onion rings: 1.95

DAILY GRILLED FRESH FISH

Ask your server for today's catch

SANDWICHES

Served Monday to Saturday, 12-4pm

BROWNS CLUB

Chargrilled chicken, smoked pancetta, beef tomato, mayonnaise, rocket, fries 10.95

SIDES

THICK-CUT CHIPS WITH PARMESAN & TRUFFLE OIL 3.95

SEASONED FRIES (V) 2.95

BUTTERED GREEN BEANS (V) 2.95

ROAST LOIN OF LAMB

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

BROWNS BURGER

Beef burger, brioche bun, Irish Cheddar, smoked bacon, English mustard mayonnaise, fries 12.95

FISH & CHIPS

Line-caught cod fillet in crisp seasoned batter, pea & mint purée, tartare sauce, thick-cut chips 13.50

BROWNS STEAK & GUINNESS PIE

Roasted bone marrow, mash 13.95

SLOW-COOKED SALTED PORK BELLY

Savoury apple pie, buttered green beans, mash, crackling, red wine jus 15.25

LOBSTER RISOTTO

Parmesan, chive, lemon, cherry tomato 16.95

PRAWN & CRAB LINGUINE

Lime, chilli & coriander pesto 12.95

BROWNS FISH PIE

Salmon, prawns, scallops, Isle of Man Cheddar mash, garlic, Parmesan & parsley crumb 14.50

HALF ROAST CHICKEN

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

CHARGRILLED STEAK

Caramelised onions, mayonnaise, toasted sourdough, fries 12.95

BUTTERED MASH (V) 2.95

MIXED SALAD (VE) 2.95

COURGETTE, PEAS, MINT & LEMON (V) 2.95

BROWNS SUMMER AFTERNOON TEA

Celebrating 45 years of Browns

Served from 3pm-5:30pm

Served with your choice of loose leaf tea or artisan coffee

SAVOURIES

Finger sandwiches: Coronation chicken, cucumber & cream cheese

Brioche rolls: lobster & prawn, egg & watercress

Smoked salmon & cream cheese on whisky & thyme oatcake

HOME-BAKED SCONES

with clotted cream & strawberry jam

MINI DESSERTS

Victoria sponge, elderflower & gin posset, opera cake, salted caramel profiteroles, carrot cake

14.95 PER PERSON

(Minimum 2 people)

Enjoy with a glass of Moët & Chandon Impérial or Warner Edwards Victoria's Rhubarb Gin & Fever-Tree tonic for 21.95

LUNCH & EARLY EVENING MENU

TWO COURSES FOR 10.95

Served Monday to Friday, 12-7pm

For full details, please see separate menu

CHEF'S DAILY SPECIALS

THURSDAY FRESH LOBSTER

FRIDAY FRESH OYSTERS

SATURDAY CHATEAUBRIAND

SUNDAY SUNDAY ROASTS

An optional service charge of 10% will be added to all parties dining at Browns, all of which is shared fairly amongst the team in this restaurant.

Please ask your server if you wish to see our gluten-free menu.