



Browns was first established in Brighton in 1973.

We have an interesting and eclectic history spanning over 40 years. Our buildings are characterful and create a genuine social buzz, giving you an experience that goes beyond food and drink.

Our spacious bars give you the opportunity to use us in any way that suits you; pop in for a cocktail after work, a treat in your day or a Champagne celebration with friends and family. Inspired by our English heritage, Browns brings you classic dishes with a modern twist, lovingly prepared in elegant surroundings and served by our team who are passionate about helping you to create lasting memories.

Whatever your reason for visiting us, we promise we'll make your visit exceptional.

THE BROWNS WAY

SET MENU

Available for parties of 15 or more

Two courses for £19.95

Add a third course for £4

STARTERS

Soup of the day (v)

Bread and butter

Chicken livers on toast ^

Tarragon & grain mustard sauce, shallot crisps

Smoked haddock fishcake

Sea herb mayonnaise, rocket

Beetroot & pumpkin seed hash (v)

Smashed avocado, poached egg

MAINS

Cod and chips

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

8oz sirloin (£4 supplement)

Served with garlic & herb butter, chunky chips, mushrooms and confit tomato

Steak & Guinness pie

Bubble & squeak, crisp prosciutto ham

Browns classic burger

Hand pressed beef burger, Irish Cheddar, smoked bacon, English mustard mayonnaise, gem lettuce, tomato, pickle and fries

Half British roast chicken ^

Lemon, garlic & thyme marinade, fries, Bordelaise sauce

Prawn & crab linguine ^

Lime, chilli & coriander pesto

Smoked beetroot & goat's cheese tatin (v)

Warm green beans, rocket

DESSERTS

Lemon posset (v)

Brandy snap

Ice cream or sorbet (v)

Raspberry sorbet, vanilla, rhubarb or chocolate ice cream

Salted caramel profiteroles (v)

Devon cream toffee sauce, homemade salted caramel

Belgian chocolate tart (v)

Vanilla crème fraîche

SIDES

Tomato & basil salad (v) £2.95

Mixed salad with rhubarb dressing (v) £2.95

Chunky chips with sea rosemary and vanilla salt (v) £3.50

Buttered heritage potatoes with mint and sea salt (v) £2.95

Asparagus soldiers with hollandaise (v) £3.50

Tempura battered onion rings with truffle mayonnaise (v) £2.95

Chantenay carrots, English borage honey, thyme (v) £2.95

Buttered mashed potato (v) £2.95

Seasoned fries (v) £2.95



www.browns-restaurants.co.uk