https://www.privatediningrooms.co.uk/restaurant/browns-old-jewry/



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

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PARTY MENU

Available for parties of 15 or more

Two courses for £24.95

Add a third course for £4

STARTERS

Soup of the day (v) Bread and butter

Devilled mushrooms (v)

Toasted brioche, paprika straw fries

Pulled pork & pig cheek rillettes Bramley apple butter, multiseed toast

Beetroot & pumpkin seed hash (v) Smashed avocado, poached egg

Chicken livers on toast ^ Tarragon & grain mustard sauce, shallot crisps

- MAINS -

8oz sirloin Served with garlic & herb butter, chunky chips, mushrooms and confit tomato

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

Crispy duck salad Pea shoots, cucumber, English borage honey, orange dressing Browns fish pie Salmon, prawn, scallop, garden peas, Isle of Man Cheddar mash, parmesan & parsley crumb

Pan fried seabass fillets Pearl barley risotto, Paris brown mushrooms, crispy shallots, garlic & parsley butter

Smoked beetroot & goat's cheese tatin (v) Warm green beans, rocket

Slow cooked salted pork belly Smoked Bramley apple purée, crackling, buttered mash, braised cabbage, apple brandy & Pink Lady jus

DESSERTS -

Ice cream or sorbet (v) Raspberry sorbet, vanilla, rhubarb or chocolate ice cream

Caramelised lemon tart (v) Rhubarb syrup, clotted cream Bitter chocolate brownie (v) Malt ice cream rolled in honeycomb, Devon cream toffee sauce

Red wine & vanilla poached pear (v) Baked meringue, clotted cream

Trio of chocolate (v)

Warm chocolate fondant, white chocolate pot, chocolate ice cream, hazelnut praline

Tomato & basil salad (v) £2.95

Mixed salad with rhubarb dressing (v) $\pounds 2.95$

Chunky chips with sea rosemary and vanilla salt (v) £3.50 Buttered heritage potatoes with mint and sea salt (v) £2.95

SIDES

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

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish may contain small bones. (v) = made with vegetarian 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. An optional service charge will be added to parties of 6 or more, which goes directly to the team who serve you. Licensing hours apply. Our standard measure for spirits is 50ml. We also offer a 25ml measure.