



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**

# 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

### Pulled pork & pig cheek rillettes

Bramley apple butter, multiseed toast

### Devilled mushrooms (v)

Toasted brioche, paprika straw fries

### Beetroot & pumpkin seed hash (v)

Smashed avocado, poached egg

### Chicken livers on toast<sup>^</sup>

Tarragon & grain mustard sauce, shallot crisps

## MAINS

### 8oz sirloin

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

### Browns fish pie

Salmon, prawn, scallop, garden peas, Isle of Man Cheddar mash, parmesan & parsley crumb

### Browns classic burger

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

### Pan fried seabass fillets

Pearl barley risotto, Paris brown mushrooms, crispy shallots, garlic & parsley butter

### Half British roast chicken<sup>^</sup>

Lemon, garlic & thyme marinade, fries, Bordelaise sauce

### Smoked beetroot & goat's cheese tatin (v)

Warm green beans, rocket

### Crispy duck salad

Pea shoots, cucumber, English borage honey, orange dressing

### 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

### Bitter chocolate brownie (v)

Malt ice cream rolled in honeycomb, Devon cream toffee sauce

### Caramelised lemon tart (v)

Rhubarb syrup, clotted cream

### 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

## 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](http://www.browns-restaurants.co.uk)