

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

BREAKFAST & BRUNCH

Available until 12noon

BRUNCH COCKTAILS

MANGO MIMOSA

Cîroc Mango & orange juice, topped with Mercier Champagne £8.50

BLOODY MARY

Absolut Vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper £7

SMOOTHIES

Strawberry, raspberrry, blackberry (VE) £3.95

Kale, spinach, apple (VE) £3.95

Mango, pineapple, passionfruit (VE) £3.95

SELECTION OF FRESHLY BAKED MINI PASTRIES AND SULTANA & HAZELNUT BREAD (V)
Strawberry jam, British farmhouse butter £5.95

TRADITIONAL BREAKFAST

Smoked bacon, Cherry Orchard sausages, two free range eggs, baked beans, flat mushrooms, black pudding, grilled tomato, sourdough toast, British farmhouse butter £8.50

VEGETARIAN BREAKFAST (V)

Beetroot hash, smashed avocado, flat mushrooms, two free range eggs, baked beans, grilled tomato, sourdough toast, British farmhouse butter £7.95

EGGS BENEDICT

Toasted English muffin, roasted 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 £16.95

STEAK & EGGS

6oz rump steak, two free range eggs, baby watercress £10.95

SCRAMBLED FREE RANGE EGGS & SMOKED SALMON

Sourdough toast £7.50

SMASHED AVOCADO ON SOURDOUGH TOAST (V)

Crumbled feta, toasted pumpkin seeds £6.50

Add smoked salmon: £2.50 Add poached eggs: £1.95

GRANOLA (V)

Blueberries, raspberries, Greek yoghurt, English borage honey £4.95

BUTTERMILK PANCAKES (V)

Mixed berries, English borage honey, Greek yoghurt £7.50

Please see our drinks menu for our range of teas & coffees.

Add a mini pastry to your coffee for £0.95

A CHAMPAGNE & LOBSTER BRUNCH

Browns lobster Benedict & a glass of Mercier Champagne
£19.95

APÉRITIFS

APEROL SPRITZ

Aperol, Prosecco, soda over ice with an orange slice £7

BRITISH ROYAL

Black Cow vodka, Prosecco, rhubarb & rosehip cordial, apple £7.50

BELLINI

White peach purée with Prosecco £7

WHOLE BAKED SOURDOUGH (V)

British farmhouse butter £3.95

NOCELLARA OLIVES (VE) £2.95

MIXED NUTS (VE) £2.50

STARTERS & SHARING PLATES

BRITISH MUSSELS

White wine sauce, garlic, parsley, warm toasted bread £7.50

DUCK LIVER PARFAIT

Red onion marmalade, toasted brioche £6.95

PULLED BEEF BRISKET & BROWN SAUCE CROQUETTES

Golden beetroot piccalilli £8.95

DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast £8.95

BROWNS SHARING PLATE

Pulled beef brisket croquettes, duck parfait & red onion marmalade crostini, salt & pepper squid, smoked salmon, British mussels £16.95

WHOLE BAKED SOMERSET CAMEMBERT (V)

Warm toasted bread, tomato & rhubarb chutney £10.95

SEVERN & WYE SMOKED SALMON

Crispy capers, horseradish crème fraîche £7.95

PRAWN COCKTAIL

Classic cocktail sauce, brioche croutons, buttered sourdough £6.95

WHITE ONION SOUP (V)

English cider cream, Isle of Man Cheddar on toast £5.50

TORCHED FETA SALAD (V)

Heritage tomatoes, samphire, basil £6.50

ASPARAGUS & PROSCIUTTO HAM

Poached free range egg, hollandaise £6.95

LIGHT MAINS

BEETROOT & AVOCADO SALAD (V)

Beetroot houmous, quinoa, avocado, asparagus spears, baby kale, lemon & basil dressing £10.50

Top with chicken, smoked salmon or feta: £3.50

COURGETTE, MINT & LEMON TAGLIATELLE (VE)

Courgette ribbons, lemon, mint & toasted pumpkin seed pesto £10.95

Top with chicken, smoked salmon or feta: £3.50

PRAWN & CRAB LINGUINE

Lime, chilli & coriander pesto £13.50

CHARGRILLED CHICKEN CAESAR SALAD

Gem lettuce, anchovies, smoked bacon, Parmesan shavings, croutons £12.95

MAINS

FISH & CHIPS

Line-caught cod fillet in crisp seasoned batter, pea & mint purée, tartare sauce, thick cut chips £13.95

LOBSTER RISOTTO

Parmesan, chive, lemon, cherry tomato £17.95

PAN FRIED SEA BASS

On a stew of prawns, mussels, squid, heritage potatoes, tomato, fennel & white wine sauce £15.95

SLOW COOKED SALTED PORK BELLY

Savoury apple pie, buttered green beans, mash, crackling, red wine jus £15.50

Complement this dish with scallops: £5.95

BROWNS FISH PIE

Salmon, prawns, scallop, Isle of Man Cheddar mash, garlic, Parmesan, parsley crumb £15.25

STEAK & GUINNESS PIE

Bubble & squeak, crisp prosciutto ham £13.95

PORTOBELLO MUSHROOM TART (VE)

Puff pastry filled with portobello & seasonal mushrooms, asparagus & pea shoot salad £12.50

ROASTED LAMB RUMP

Potato gratin, crushed minted peas, red wine jus £17.95

HALF ROAST CHICKEN

Lemon, garlic & thyme marinade, fries, Bordelaise sauce £14.95

GRILLS

All our beef is produced from cattle reared on Browns' own British farms.

STEAKS

7oz FILLET £23.95 9oz RIBEYE £19.95 8oz SIRLOIN £18.95

Served with thick cut chips & lightly dressed watercress

Béarnaise, peppercorn or Bordelaise sauce*: £1.95

Add a half lobster tail: £6.95

WHOLE LEMON SOLE

Prawn & parsley butter, sautéed heritage potatoes £24.95

THE BROWNS BURGER

Beef burger, brioche bun, Irish Cheddar, smoked bacon, English mustard mayonnaise, gem lettuce, tomato, pickle, fries £13.50

CHARGRILLED STEAK SANDWICH

Toasted white bread, caramelised onions, mayonnaise, rocket, fries £13.50

BROWNS CLUB SANDWICH

Chargrilled chicken, crisp prosciutto, beef tomato, mayonnaise, rocket, fries £9.95

SIDES

Heritage potatoes with parsley & sea salt (v) £3.50

Roasted Portobello mushrooms (v) £3.50

Thick cut chips with Parmesan & truffle oil £4.50

Seasoned fries (v) £3.50

Buttered green beans (v) £3.50

Heritage tomato & basil salad (ve) £3.50

Baby kale, quinoa & beetroot salad (ve) £3.50

Asparagus soldiers with hollandaise (v) £3.95

BROWNS AFTERNOON TEA

Available from 2.30pm to 5pm

£14.50 per person

Minimum 2 people

A SELECTION OF MINI BRIOCHE ROLLS & CROSTINI

Smoked salmon with cream cheese, chicken & avocado, Devon crab, free range egg & baby watercress

HOME BAKED SCONES

With clotted cream & strawberry jam

MINI DESSERTS

Salted caramel profiteroles, raspberry shortbread, red velvet cake, black cherry mousse

CHAMPAGNE AFTERNOON TEA

Browns afternoon tea plus a perfectly chilled glass of Mercier Champagne

£19.95 per person

A MOST UNUSUAL AFTERNOON

Browns afternoon tea plus a glass of Hendrick's gin & Fever Tree tonic with a slice of cucumber

£19.50 per person

LUNCH & EARLY EVENING MENU

Two courses for £12.95, available 12pm-7pm Monday to Friday

FRIDAY

Bubbles at Browns

Enjoy our selection of sparkling wines & Champagne from £19.95

Pair our Browns sharing plate with a delicate Saniger Reserva Brut Cava for £34.95

SATURDAY

Côte de bœuf for two* £49.95

Classic steak sharing dish with confit tomato, asparagus, grilled mushrooms, thick cut chips & béarnaise sauce

SUNDAY ROASTS

Choose from a selection of roasts, as well as our exclusive two or three course Sunday set menu
Available 12pm-6pm

SEASONAL SPECIALS

Try our chef's selection of special dishes inspired by the season.
See our separate seasonal menu

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. 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 (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. Please note: Lunch & Early Evening menu is not available on Bank Holidays. BRWL/N17P2/MM/3/03

A number of our dishes can be served gluten free. Please ask to see our separate menu.