



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

Deville mushrooms (v)

Toasted brioche, paprika straw fries

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 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 ^

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

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.

BRW/LN16/FPM/X/11