

FOR THE TABLE

- NOCELLARA OLIVES (ve) 5
 - COURGETTE FRITTERS (v) 7
 - PADRON PEPPERS (ve) 7
 - BAKED SOURDOUGH (v) 6.5
- Salted butter, whipped Marmite® butter.

STARTERS

- BAKED SCALLOPS*** | 15.5
Baked in the shell, chorizo velouté, Isle of Wight tomatoes, lemon.
- STICKY HOT HONEY CHICKEN** | 11.5
Buckwheat, grains, coriander yoghurt dip.
- PRAWN COCKTAIL** | 11.5
King prawns, classic cocktail sauce, Little Gem lettuce, toasted brioche.

BROWNS SEAFOOD SHARING PLATTER* | 31
Lemon & thyme baked scallops, monkfish scampi, garlic & chilli prawns, crispy calamari, padron peppers, aioli, tartare sauce.

- ASPARAGUS & POACHED EGG (v)** | 12.5
Free-range egg hollandaise, crispy leeks.
- DEVON CRAB ON TOAST** | 13
Flaked Devon white crab, lobster-infused aioli, dill, toasted brioche.
- BROWNS STEAK TARTARE** | 13.5
Chopped seared fillet steak, raw egg yolk, toasted sourdough.
- SCOTTISH MUSSELS*** | 11.5
Lemon & thyme velouté, gremolata, toasted crystal bread.
- CRISPY CALAMARI** | 11
Aioli, lemon.
- BEETROOT & APPLE TARTARE (ve)** | 10.5
Croutons, pickled radish, candied seeds.



SCAN TO VIEW CALORIE INFORMATION
Adults need around 2000kcal a day.

BREAKFAST & BRUNCH

SERVED EVERY DAY
TIL MIDDAY

- DUO OF LAMB** | 27
Lamb fillet, crispy lamb bonbon, pomme Anna, pancetta, asparagus, peas, red wine jus.
- CHICKEN SCHNITZEL** | 21.5
Panko-crumbed, aioli, rocket, Parmesan, served with your choice of salad or fries.
- TRADITIONAL FISH & CHIPS** | 22
Fresh haddock, triple-cooked chips, pea & mint purée, parsley salt, tartare sauce.
- MAPLE-GLAZED HAM HOCK** | 24
Triple-cooked chips, fried heritage hen egg, dressed watercress, red wine jus.

FROM THE BUTCHER

Our Signature Cuts

TO SHARE

- CHATEAUBRIAND FOR TWO (450g)** | 90
Fries, onion rings, dressed watercress and your choice of sauce.
 - SIRLOIN ON THE BONE (340g)** | 39
 - RIBEYE (280g)** | 37
 - FILLET (200g)** | 40
- All served with fries and dressed watercress.
- LOBSTER SURF & TURF** | 52
200g fillet, lobster tail, fries, garlic & parsley butter, dressed watercress.

SAUCES | 3

- Bone Marrow Bearnaise*
- Jersey Cream Peppercorn*
- Red Wine & Shallot Jus

- Pan-Seared Scallops | 10
- Onion Rings (ve) | 6

BRASSERIE & BAR

BROWNS

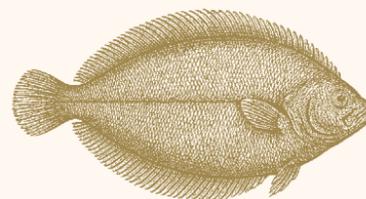
ESTABLISHED 1973

MAINS

- BROWNS BURGER** | 20.5
Beef patty, Black Bomber® Cheddar, caramelised onions, pickles, fries.
- PRAWN & CHORIZO LINGUINE*** | 20.5
King prawns, tomato & basil sauce, cherry vine tomatoes, spinach, charred lemon.
- BROWNS FISH PIE** | 23
Salmon, smoked haddock, king prawns, Cheddar mash, peas & shallots.
- CHICKEN CAESAR SALAD** | 20
Little Gem lettuce, Cos & chicory leaves, sourdough croutons, Parmesan, salted anchovies, Caesar dressing.

Fresh fish delivered daily

FROM THE SEA



- CORNISH SOLE** | 29
Sautéed baby potatoes, clam & pancetta butter, charred lemon.
- MISO-GLAZED SALMON*** | 26
Crispy sushi rice cake, shimeji mushrooms, soya beans, mushroom dashi.
- PAN-ROASTED COD*** | 27
Pomme Anna, leeks, salsa verde, warm tartare sauce, charred lemon.
- BUTTERFLIED SEA BASS** | 28
Isle of Wight tomatoes, Nocellara olives, sautéed baby potatoes, charred lemon.

AFTERNOON

TEA

SERVED MONDAY - SATURDAY
3PM TO 5PM

- PULLED LAMB SHEPHERD'S PIE** | 23
Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli.
- RISOTTO VERDE* (ve)** | 19
Asparagus, courgette, peas, basil pesto, capers, pumpkin seeds, charred lemon.
- PORTOBELLO MUSHROOM & HALLOUMI BURGER (v)** | 20.5
Panko-crumbed portobello mushroom, grilled halloumi, red pepper, Roquito®-infused honey salsa, fries.
- ISLE OF WIGHT AUBERGINE* (ve)** | 21.5
Miso-glazed aubergine, shimeji mushrooms, sautéed spinach, soya beans, sticky Jasmine rice, crispy leeks.

SERVED MIDDAY TO 3PM

SANDWICHES

- FILLET STEAK** | 20.5
Beef fillet, caramelised onions, rocket, crispy shallots, horseradish crème fraîche, fries.
- CLUB** | 19.5
Grilled chicken breast, streaky bacon, Little Gem lettuce, tomato, lemon & dill mayonnaise, fries.

SIDE DISHES

- Hispi Cabbage (v) | 6
- Seasoned Fries (ve) | 6
- Onion Rings (ve) | 6
- Tenderstem® Broccoli & Pine Nut Granola (ve) | 6
- Parmesan & Truffle Triple-Cooked Chips | 6
- Isle of Wight Tomato Salad (ve) | 6
- Creamed Spinach (v) | 6

COCKTAILS

- APRICOT ROYALE** | 15.5
Moët & Chandon Impérial Brut Champagne, Cointreau, apricot.
- ENGLISH ROSE SPRITZ** | 12.5
Le Bijou de Sophie Valrose Rosé, St-Germain elderflower liqueur, Fever-Tree Raspberry & Orange Blossom Soda.
- RHUBARB MARTINI** | 13
Chase Premium Vodka, rhubarb, lemon.
- SPRINGTIME GARDEN** | 13.5
Hendrick's Gin, MARTINI Bianco, cloudy apple juice, lime, fresh mint.



DESSERTS

- PEACH & ROSEMARY ETON MESS (v)** | 11
Caramelised peaches, whipped cream, meringue, rosemary syrup.
- VANILLA CRÈME BRÛLÉE (v)** | 10
Sable biscuit.
- BRAMLEY APPLE & RHUBARB CRUMBLE (v)** | 10.5
Stem ginger ice cream.
Vegan option available.
- SALTED CARAMEL & CHOCOLATE DELICE (v)** | 13.5
Fresh raspberries, honeycomb, Belgian cocoa crumb.
- TIRAMISU*** | 10.5
Mascarpone cream, Kahlúa® coffee liqueur & coffee-soaked sponge, cocoa powder.
- ELDERFLOWER & LEMON POSSET (v)** | 11.5
Lemon posset, puff pastry, dried raspberries, elderflower sorbet.
- CHOCOLATE TORTE (v)** | 11.5
Blackcurrant sorbet, Belgian cocoa crumb, blackberries.
- STICKY TOFFEE PUDDING (v)** | 10.5
Bourbon vanilla ice cream.
- BRITISH CHEESE BOARD (v)** | 13.5
Fig & honey chutney, celery, figs, assorted biscuits.

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.



Allergen information: If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. Cornish sole refers to megrim. * = this dish contains alcohol. Desserts containing alcohol cannot be sold to under 18s.