

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, raspberry, blackberry (VE) £3.50

Kale, spinach, apple (VE) £3.50

Mango, pineapple, passionfruit (VE) £3.50

SELECTION OF FRESHLY BAKED MINI PASTRIES AND
SULTANA & HAZELNUT BREAD (V)

Strawberry jam, British farmhouse butter £5.50

TRADITIONAL BREAKFAST

Smoked bacon, Cherry Orchard sausages, two free range eggs,
baked beans, flat mushrooms, black pudding, grilled tomato,
sourdough toast, British farmhouse butter £7.95

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, marmalade glazed ham,
poached free range eggs, hollandaise £7.95

EGGS ROYALE

Toasted English muffin, Severn & Wye smoked salmon,
poached free range eggs, hollandaise £8.25

EGGS FLORENTINE (V)

Toasted English muffin, buttered spinach,
poached free range eggs, hollandaise £7.50

BROWNS LOBSTER BENEDICT

Toasted English muffin, lobster tail, poached free range eggs,
buttered spinach, hollandaise £15.95

STEAK & EGGS

6oz rump steak, two free range eggs,
baby watercress £9.95

SCRAMBLED FREE RANGE EGGS
& SMOKED SALMON

Sourdough toast £6.95

SMASHED AVOCADO ON SOURDOUGH TOAST (V)

Crumbled feta, toasted pumpkin seeds £5.95

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

GRANOLA (V)

Blueberries, raspberries, Greek yoghurt, English borage honey £4.50

BUTTERMILK PANCAKES (V)

Mixed berries, English borage honey, Greek yoghurt £7.25

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

NOCELLARA OLIVES (VE) £2.95

WHOLE BAKED SOURDOUGH TO SHARE (V)

British farmhouse butter £3.50

MIXED NUTS (VE) £2.50

STARTERS

PULLED BEEF BRISKET
CROQUETTES

Golden beetroot piccalilli £7.95

PAN SEARED SCALLOPS

Butternut squash purée, sage, lemon
& pumpkin seed pesto £8.50

DUCK LIVER PARFAIT

Red onion marmalade,
toasted brioche £6.25

PRAWN COCKTAIL

Classic cocktail sauce, brioche croutons,
buttered sourdough £6.50

CHARGRILLED ASPARAGUS

Poached free range egg,
Parmesan shavings £6.50

SHALLOT TART TATIN (V)

Crumbled goat's cheese, pickled beech
mushrooms, sage & onion pesto £5.95

MAINS

THE BROWNS BURGER

Beef burger, brioche bun, Irish Cheddar,
smoked bacon, English mustard mayonnaise,
gem lettuce, tomato, pickle, fries £12.95

BROWNS FISH PIE

Salmon, prawns, scallop, Isle of Man Cheddar
mash, garlic, Parmesan & parsley crumb £14.50

BRITISH MUSSELS

White wine sauce, garlic, parsley, fries
£12.50

SMOKED HADDOCK FISHCAKES

Sea herb mayonnaise, tomato &
samphire salad £11.50

CHARGRILLED CHICKEN
CAESAR SALAD

Gem lettuce, anchovies, smoked bacon,
Parmesan shavings, croutons £11.95

LOBSTER RISOTTO

Parmesan, chive, lemon, cherry tomato £17.50

PRAWN & CRAB LINGUINE

Lime, chilli & coriander pesto £12.50

SEASONAL MUSHROOM
TAGLIATELLE (VE)

White wine, rocket, tarragon, truffle oil £11.50

BEETROOT & AVOCADO SALAD (VE)

Beetroot houmous, quinoa, avocado, asparagus
spears, baby kale, lemon & basil dressing £9.95

Top with chicken, smoked salmon or feta: £3.50

PRAWN, LOBSTER &
AVOCADO SANDWICH

Cocktail sauce, baby gem, toasted sourdough,
fries £12.50

Heritage potatoes with parsley
& sea salt (v) £2.95

Roasted Portobello mushrooms (v) £2.95

STEAKS

7oz FILLET £22.95

9oz RIBEYE £18.95

8oz SIRLOIN £17.95

Served with thick cut chips &
lightly dressed watercress

Béarnaise, peppercorn
or Bordelaise sauce*: £1.95
Add a half lobster tail: £6.95
Add onion rings: £1.95

Our award-winning 28 day matured
British steaks come from cattle
reared on Browns’ own farms.

Sandwiches available Monday – Saturday 12-4pm

CHARGRILLED STEAK SANDWICH

Toasted white bread, caramelised onions,
mayonnaise, rocket, fries £12.95

SIDES

Thick cut chips with Parmesan & truffle oil £3.95

Seasoned fries (v) £2.95

Buttered green beans (v) £2.95

SLOW COOKED SALTED PORK BELLY

Savoury apple pie, buttered green beans,
mash, crackling, red wine jus £14.75

Complement this dish with scallops: £5.95

FISH & CHIPS

Line-caught cod fillet in crisp
seasoned batter, pea & mint purée,
tartare sauce, thick cut chips £13.25

PAN FRIED SEA BASS

On a stew of prawns, mussels, squid,
Heritage potatoes, tomato, fennel
& white wine sauce £14.75

STEAK & GUINNESS PIE

Bubble & squeak, crisp prosciutto ham £12.95

BRAISED BLADE OF BEEF

Bubble & squeak, forestiere sauce,
horseradish cream £17.50

ROASTED LAMB RUMP

Potato gratin, crushed minted peas,
red wine jus £16.95

HALF ROAST CHICKEN

Lemon, garlic & thyme marinade, fries,
Bordelaise sauce £13.75

BROWNS CLUB SANDWICH

Toasted white bread, chargrilled chicken,
crisp prosciutto, beef tomato, mayonnaise,
rocket, fries £10.95

Heritage tomato & basil salad (ve) £2.95

Baby kale, quinoa & beetroot salad (ve) £2.95

Honey glazed roast carrots (v) £3.50

BROWNS AFTERNOON TEA

Available from 2.30pm to 5pm

£14.00 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

£18.95 per person

LUNCH & EARLY EVENING MENU

Two courses for £10.95, available 12pm-7pm Monday to Friday

THURSDAY

FRESH LOBSTER

Whole Grilled Lobster £29.95

Champagne Lobster Thermidor £29.95

Lobster Surf and Turf for two £49.95 (£29.95 for one)

FRIDAY

SEASONAL MARKET FISH

A selection of fresh fish available all day

SATURDAY

CÔTE DE BOEUF FOR TWO^ £49.95

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

SUNDAY ROASTS

Served with all the trimmings from 12pm – 6pm

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.