

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

GLUTEN FREE MENU

STARTERS

ASPARAGUS & PROSCIUTTO HAM

Poached free range egg £6.50

BRITISH MUSSELS
White wine sauce, garlic, parsley,
warm toasted bread £6.50

WHITE ONION SOUP (V)

English cider cream, Isle of Man
Cheddar on toast £4.95

TORCHED FETA SALAD (V)

Heritage tomatoes, samphire, basil
£5.95

DEVON CRAB & AVOCADO

Crab mayonnaise, toast
£8.50

SEVERN & WYE SMOKED SALMON

Crispy capers, horseradish crème fraîche
£6.95

LIGHT MAINS

PRAWN & CRAB RIGATONI

Lime, chilli & coriander pesto £12.50

SEARED TUNA NIÇOISE

Baby kale, green beans, heritage potatoes,
cherry tomatoes, black olive tapenade,
soft boiled egg £12.50

COURGETTE, MINT & LEMON PASTA (VE)

Courgette ribbons, mint,
freshly grated lemon zest £9.95

*Top with chicken, smoked salmon
or feta: £3.50*

BEETROOT & AVOCADO SALAD (V)

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

Top with chicken, smoked salmon or feta: £3.50

MAINS

HALF ROAST CHICKEN

Lemon, garlic & thyme marinade, fries,
Bordelaise sauce £13.50

ROASTED LAMB RUMP

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

PAN FRIED SEABASS

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

WHOLE LEMON SOLE

Prawn & parsley butter, sautéed heritage potatoes £23.95

All our beef is produced from cattle reared on Browns' own British farms. Our steaks are served with lightly dressed baby watercress & thick cut chips.

7oz FILLET £22.95

9oz RIBEYE £18.95

8oz SIRLOIN £17.95

CHICKEN BURGER

Chicken breast, brioche style bun, Irish Cheddar, smoked bacon,
mayonnaise, gem lettuce, tomato, fries £12.50

DESSERTS

CHOCOLATE BROWNIE (V)

Honeycomb ice cream, Devon cream
toffee sauce £5.95

BLUEBERRY & WHITE CHOCOLATE MESS (V)

Meringue £5.50

FRESH BERRIES (V)

Strawberries, raspberries & blueberries
topped with raspberry sorbet £5.50

SELECTION OF ICE CREAM OR SORBET (V)

Vanilla, rhubarb, chocolate
ice cream or raspberry sorbet £5.50

SELECTION OF BRITISH CHEESE (V)

Croxton Manor Brie, Browns Cheddar truckle,
Garstang blue, red onion marmalade, toast,
grapes, celery £10.50

CRÈME BRÛLÉE (V) £5.50

Complement your meal with a bottle of Peroni Nastro Azzuro Gluten Free beer



**BROWNS BRASSERIE & BAR
ARE DELIGHTED TO BE
ACCREDITED BY COELIAC UK**

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. This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). All our food is prepared in a kitchen where other cross contamination risks may occur and our menu descriptions do not include all of the ingredients used. Full allergen information is available, upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V) = made with vegetarian ingredients. (VE) = made with vegan ingredients. ^ = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.