

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

GLUTEN FREE MENU

STARTERS

GRILLED ASPARAGUS

Poached free range egg, Parmesan shavings £6.95

PAN SEARED SCALLOPS

Butternut squash purée, sage £8.95

SEASONAL SOUP (V)

Ask your server for today's choice £5.50

TORCHED FETA SALAD (V)

Heritage tomatoes, samphire, basil £6.50

DEVON CRAB & AVOCADO

Crab mayonnaise, toast £8.95

SEVERN & WYE SMOKED SALMON

Crispy capers, horseradish crème fraîche £7.95

MAINS

PRAWN & CRAB RIGATONI

Lime, chilli & coriander pesto £13.50

BRITISH MUSSELS

White wine sauce, garlic, parsley, fries £13.50

HALF ROAST CHICKEN

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

PAN FRIED SEABASS

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

7oz FILLET £23.95

9oz RIBEYE £19.95

8oz SIRLOIN £18.95

Our steaks are served with lightly dressed baby watercress & thick cut chips.

ROASTED LAMB RUMP

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

CHICKEN BURGER

Chicken breast, brioche style bun, Irish Cheddar, smoked bacon, mayonnaise, gem lettuce, tomato, fries £13.95

SEASONAL MUSHROOM PASTA (VE)

White wine, rocket, tarragon, truffle oil £12.50

BEETROOT & AVOCADO SALAD (V)

Beetroot houmous, quinoa, avocado, asparagus spears, baby kale, lemon & basil dressing £10.95

Top with chicken, smoked salmon or feta: £3.50

DESSERTS

CHOCOLATE BROWNIE (V)

Honeycomb ice cream £6.95

FRESH BERRIES (V)

Strawberries, raspberries & blueberries topped with raspberry sorbet £6.25

SELECTION OF ICE CREAM OR SORBET (V)

Vanilla, rhubarb, chocolate ice cream or raspberry sorbet £5.95

CRÈME BRÛLÉE (V) £6.25

SELECTION OF BRITISH CHEESE (V)

Croxtan Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, toast, grapes, celery £10.95

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.