

LUNCH & EARLY EVENING MENU

2 COURSES FOR £10.95
ADD A THIRD COURSE FOR £4

Served Monday to Friday, 12–7pm

STARTERS

SALMON, HORSERADISH & SPINACH FISHCAKE

Caper & egg mayonnaise, rocket

BRAISED MEATBALLS

Homemade tomato sauce, parsley & garlic crumb

SOUP OF THE DAY (V)

Warm toast

BEETROOT HASH (VE)

Smashed avocado, straw fries, celery cress

MAINS

CHICKEN & HAM PIE

Crisp puff pastry, buttered mash

TUNA NIÇOISE

Flaked tuna, baby Red King Edwards, heirloom tomatoes, green beans, olives, free-range egg

CORONATION CAULIFLOWER (VE)

Saag aloo, coconut raita, mango, toasted almonds, broccoli shoots, beluga lentils, curry oil

BURATTA RAVIOLI

Devon crab, tomato, white wine, garlic, rocket

STEAK FRITES

£1.95 Supplement

Garlic butter, confit tomato, fries

DESSERTS

SALTED CARAMEL CHOCOLATE POT (V)

Whipped cream, shortbread biscuit

ELDERFLOWER & GIN POSSET (V)

Strawberry milkshake crumble

ARCTIC ROLL (V)

Macerated berries

CHEESE PLATE (V)

Somerset camembert, Isle of Man Cheddar, red onion marmalade, crostini

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

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 cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. 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.