

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.

AFTER DINNER MENU

COCKTAILS

ESPRESSO MARTINI

Absolut Vanilla, Tia Maria &
a shot of espresso £8.50

OLD FASHIONED

Woodford Reserve bourbon
stirred down with sugar & bitters,
finished with an orange twist £8.50

AFTER EIGHT THIRTY

Baileys, crème de menthe, crème
de cacao, double cream £8

Please see our drinks menu for our full range

DESSERTS

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream £6.95

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel £6.95

STICKY TOFFEE PUDDING (V)

Ginger ice cream, granola £6.50

BANOFFEE PIE (V)

Caramelised banana, chocolate popping candy £6.50

APPLE, CHERRY & ALMOND CRUMBLE (V)

Brandy snap basket, vanilla ice cream £6.95

CRÈME BRÛLÉE (V)

Shortbread biscuit £6.25

BLUEBERRY & BLACKBERRY SUNDAE (V)

Blueberry mousse, bourbon vanilla ice cream, white
chocolate shard, blueberry coulis £6.95

SELECTION OF ICE CREAM (V)

Choose 3 scoops of vanilla, chocolate,
rhubarb, ginger or honeycomb ice cream
or raspberry sorbet £6.25

SELECTION OF BRITISH CHEESES (V)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire,
St. Helen's farms goat's cheese, Cornish blue, red onion marmalade, sourdough crisps, roast fig, celery,
toasted walnuts £10.95

DESSERT WINES

CHÂTEAU DU LEVANT

Sauternes, France (13.5%)

Fresh peach notes and sweet honey overtones make
this the perfect finish to your meal.
125ml £9.55 - 37.5cl bottle £28

ROYAL TOKAJI BLUE LABEL

Hungary (11.5%)

Tokaji with real character: sweet quince and marmalade
flavours. Lovely with lush, fruity puddings.
125ml £9.55 - 50cl bottle £42

HOT DRINKS

ESPRESSO £2.50, AMERICANO £2.50, CAPPUCCINO £2.75, LATTE £2.75 , FLAT WHITE £2.75
LOOSE LEAF TEA £2.75, PEPPERMINT TEA £2.25, FRESH MINT TEA £2.25

SWEET TREATS

Complement your coffee with a small plate featuring a shortbread,
chocolate gateaux and macaroon for £3.95

*Please see our drinks menu for a full range of freshly ground artisan coffee,
loose leaf tea and herbal teas. Soya milk is also available.*