



BRASSERIE & BAR  
**BROWNS**  
ESTABLISHED 1973

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. ♻️ = made with vegetarian ingredients, ♻️ = 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.

## BREAKFAST & BRUNCH

Served everyday until midday

### BRUNCH COCKTAILS

#### MANGO MIMOSA

Cîroc Mango vodka, Moët & Chandon Impérial, orange juice • 9.50

#### BLOODY MARY

Ketel One vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper • 8

### SMOOTHIES

**STRAWBERRY, RASPBERRY, BLACKBERRY** (VE) • 4.50

**MANGO, PINEAPPLE, PASSION FRUIT** (VE) • 4.50

**KALE, SPINACH, APPLE** (VE) • 4.50

**BLUEBERRY, RASPBERRY, BANANA, FLAX SEEDS** (VE) • 4.50

#### SELECTION OF FRESHLY BAKED MINI PASTRIES AND WALNUT & RAISIN BREAD

Strawberry jam, Netherend Farm butter • 6.50

#### TRADITIONAL BREAKFAST

Smoked bacon, British outdoor-bred pork sausages, two eggs, baked beans, flat mushrooms, black pudding, grilled tomato, sourdough toast, Netherend Farm butter • 9.95

#### VEGETARIAN BREAKFAST

Beetroot hash, smashed avocado, flat mushrooms, two eggs, baked beans, grilled tomato, sourdough toast, Netherend Farm butter • 9.95

#### BROWNS LOBSTER BENEDICT

Toasted English muffin, lobster, thermidor sauce, poached egg, buttered spinach, hollandaise • 15.50

#### EGGS BENEDICT

Toasted English muffin, marmalade glazed ham, poached eggs, hollandaise • 9.25

#### EGGS ROYALE

Toasted English muffin, Severn & Wye smoked salmon, poached eggs, hollandaise • 9.75

#### SMOKED HADDOCK OMELETTE FLORENTINE

GH Abernethie smoked haddock, spinach, Parmesan, lightly dressed watercress • 9.75

#### EGGS FLORENTINE

Toasted English muffin, buttered spinach, poached eggs, hollandaise • 8.95

#### GRANOLA

Blueberries, raspberries, Greek yoghurt, cherries • 6.95

#### SMASHED AVOCADO ON SOURDOUGH TOAST

Crumbled feta, toasted pumpkin seeds • 6.95  
Add smoked salmon 3.50 Add poached eggs 2.50

#### SCRAMBLED EGGS, SEVERN & WYE SMOKED SALMON

Sourdough toast • 8.95

#### BUTTERMILK PANCAKES

Mixed berries, cherries, Greek yoghurt • 8.50

#### SMOKED PANCETTA BUTTERMILK PANCAKES

Savoury nut granola, maple syrup • 8.95

#### STEAK & EGGS

6oz rump steak, two eggs, lightly dressed watercress, straw fries • 12.25

We use Copper Maran heritage hen eggs in our cooked breakfasts.

## SUMMER APÉRITIFS

#### SUMMER BERRY SPRITZ

Ketel One vodka, White Heron British Cassis, Prosecco, lemonade, blackberries, mint • 11

#### PINK BERRY GIN

Tanqueray 10 gin, strawberry, rhubarb, lemon juice, soda • 9.50

#### PINEAPPLE COLLINS

Cîroc Pineapple vodka, Tanqueray gin, pineapple juice, ginger, sugar, lemon juice, soda, rosemary • 10.50

#### RASPBERRY & VANILLA BELLINI

Cîroc French Vanilla vodka, Moët & Chandon Impérial, raspberry • 12

#### WHOLE FRESHLY BAKED SOURDOUGH

Netherend Farm butter • 4.75

#### WOODALL'S FARM BRITISH CHARCUTERIE

Cumbrian & Royale ham, Cumberland salami, golden beetroot piccalilli, breakfast radish • 18.50

#### NOCELLARA OLIVES

(VE) • 2.95

#### MIXED NUTS

(VE) • 2.50

## STARTERS

#### DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast • 9.75

#### COURGETTE & LEMON SOUP

Warm sourdough, Netherend Farm butter • 6.75

#### RAINBOW BEETROOT CARPACCIO

Rocket & walnut pesto, crispy capers, vine cherry tomatoes, pea shoots • 6.95

#### BURRATA

Basil & almond pesto, heirloom tomatoes, savoury nut granola, rocket • 10.25

#### WATERMELON, FETA & MINT SALAD

Savoury nut granola, pumpkin seeds, rosehip dressing • 6.95

#### TORCHED MACKEREL

Gooseberry compote, cucumber, Greek yoghurt, sourdough croutons • 9.95

#### WHOLE BAKED SOMERSET CAMEMBERT

Warm toasted bread, gooseberry compote • 11.25

## MAINS

### STEAKS

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

**7oz FILLET** • 24.50

**9oz RIBEYE** • 21.50

**8oz SIRLOIN** • 20.50

Served with fries and lightly-dressed watercress.

Add Béarnaise, peppercorn or Bordelaise sauce^: 1.95

Add half a lobster thermidor: 9.95

Add onion rings: 2.50

Add scallops: 5.95

### DAILY MARKET FRESH FISH

Ask your server for today's catch.

#### HALF ROAST CHICKEN

Lemon, garlic & thyme marinade, fries, Bordelaise sauce^ • 15.50

#### SLOW-COOKED SALTED PORK BELLY

Savoury apple pie, crackling, red wine jus, green beans, buttered mash • 16.50

#### BROWNS BURGER

Beef burger, brioche bun, Irish Cheddar, smoked bacon, English mustard mayonnaise, gem lettuce, tomato, pickle, fries • 14.95

#### BROWNS STEAK & GUINNESS PIE

Buttered mash, red wine jus • 15.50

#### FISH & CHIPS

Line-caught cod fillet in crisp seasoned batter, pea & mint purée, tartare sauce, thick-cut chips • 15.25

#### LOBSTER RISOTTO

Heirloom tomatoes, Parmesan, chive • 19.50

#### BROWNS FISH PIE

Salmon, prawns, scallop, Isle of Man Cheddar mash, garlic, herb crumb • 15.75

#### ROAST FILLET OF SALMON

Sautéed heritage potatoes, cherry vine tomatoes, caper berries, dressed watercress, salsa verde • 16.50

#### BRITISH MUSSELS & FRITES

White wine & cream sauce, sourdough bread • 15.25

## SANDWICHES

Served Monday to Saturday, midday – 4pm

#### CAMEMBERT TOASTIE

Somerset camembert, flat mushrooms, Stokes red onion marmalade, fries • 12.50

#### BROWNS CLUB

Chargrilled chicken, smoked pancetta, beef tomato, rocket, mayonnaise, fries • 12.95

## SIDES

**ISLE OF MAN CHEDDAR MASH** (V) • 3.75

**ROAST PORTOBELLO MUSHROOMS** (V) • 3.75

**BUTTERED SPINACH** (V) • 3.75

**BUTTERED GREEN BEANS** (V) • 3.75

**PEAS, BROAD BEANS & SAMPHIRE** (V) • 4.25

**MIXED SALAD** (VE) • 3.75

**TENDERSTEM BROCCOLI** (V) • 3.75

Savoury nut granola • 4.25

**THICK-CUT CHIPS** • 4.75

**PARMESAN & TRUFFLE OIL** • 4.75

**SEASONED FRIES** (V) • 3.75

**BUTTERED HERITAGE POTATOES** (V) • 3.75

## BROWNS AFTERNOON TEA

Served everyday, 3pm – 5pm

17.50 per person

Treat yourself to our traditional afternoon tea with a seasonal twist.

For full details, please see separate menu

### CHAMPAGNE OR G&T AFTERNOON TEA

With a glass of Moët & Chandon Impérial 25.50 per person

With a Hendricks Midsummer Solstice G&T 24.50 per person

### LUNCH & EARLY EVENING MENU

Two courses for 12.95, three courses for 16.95

Served Monday to Friday, midday – 4pm

For full details, please see separate menu

### CHEF'S DAILY SPECIALS

|                 |               |
|-----------------|---------------|
| <b>THURSDAY</b> | Fresh Lobster |
| <b>FRIDAY</b>   | Fresh Oysters |
| <b>SATURDAY</b> | Chateaubriand |
| <b>SUNDAY</b>   | Sunday Roasts |

## DESSERTS

#### SUMMER BERRY PUDDING

Brioche, fresh berries, Palmer & Co Brut Rosé Champagne shot • 8.75

#### SALTED CARAMEL PROFITEROLES

Homemade salted caramel, Devon cream toffee sauce • 7.50

#### HOME-BAKED CHOCOLATE BROWNIE

Honeycomb ice cream • 7.25

#### STEWED PLUMS WITH ORANGE & VANILLA

Vegan vanilla ice cream, toasted almonds • 6.95

#### STICKY TOFFEE PUDDING

Ginger ice cream, granola • 6.75

#### CRÈME BRÛLÉE

Shortbread biscuit • 6.95

#### GLAZED ST CLEMENT'S TART

Vanilla mascarpone, raspberry sorbet • 7.75

#### RED BERRY ETON MESS

Strawberries, raspberries, blueberries, meringue, whipped double cream • 7.50

#### SELECTION OF ICE CREAM

Choose three scoops of vanilla, chocolate, hazelnut, ginger or honeycomb ice cream or raspberry sorbet • 6.50

#### SELECTION OF BRITISH CHEESES

Stokes red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts • 11.25