

BRUNCH COCKTAILS

MANGO MIMOSA

Cîroc Mango Vodka, Moët & Chandon Impérial Champagne, orange juice. · 9.50

BLOODY MARY

Ketel One Vodka, tomato juice, Worcestershire sauce, Tabasco, celery stalk. · 10

SMOOTHIES

Strawberry, raspberry & blackberry (VE). 142kcal · 4.75

Mango, pineapple & passion fruit (VE). 159kcal · 4.75

Kale, spinach, mango & apple (VE). 167kcal · 4.75

Blueberry, raspberry, banana & flax seeds (VE). 356kcal · 4.75

BREAKFASTS

TRADITIONAL

Smoked bacon, British pork sausages, black pudding, two heritage hen eggs, baked beans, flat mushrooms, grilled tomato, toasted sourdough, Netherend Farm butter. 1154kcal · 11.95

VEGETARIAN (V)

Beetroot hash, smashed avocado, two heritage hen eggs, baked beans, flat mushrooms, grilled tomato, toasted sourdough, Netherend Farm butter. 1009kcal · 10.95

VEGAN (VE)

Beetroot hash, smashed avocado, scrambled tofu, grilled tomato, flat mushrooms, rustic roll. 958kcal · 10.95

BAKED EGGS IN PURGATORY (V)

Baked eggs, roasted tomatoes and peppers in warming spices, feta, toasted sourdough. 718kcal · 9.75
Add chorizo. 247kcal · 2

STEAK & EGGS

Dressed watercress, straw fries. 607kcal · 13.50

SMASHED AVOCADO & FETA ON TOASTED SOURDOUGH (V)

Cherry vine tomatoes, pea shoots. 811kcal · 9.50
Vegan option available. 363kcal

BERRIES & CHERRIES BUTTERMILK PANCAKES (V)

Greek style yoghurt. 672kcal · 8.95

PANCETTA BUTTERMILK PANCAKES

Maple syrup, salted seed granola. 927kcal · 9.50

BROWNS LOBSTER BENEDICT

Buttered spinach, thermidor sauce, two poached heritage hen eggs, hollandaise*, toasted English muffin. 682kcal · 15.50

EGGS FLORENTINE (V)

Buttered spinach, two poached heritage hen eggs, hollandaise*, toasted English muffin. 519kcal · 9.50

EGGS ROYALE

Smoked salmon, two poached heritage hen eggs, hollandaise*, toasted English muffin. 566kcal · 9.95

EGGS BENEDICT

Ham, two poached heritage hen eggs, hollandaise*, toasted English muffin. 506kcal · 9.50

SCRAMBLED EGGS & SMOKED SALMON

Toasted sourdough. 746kcal · 9.75

SMOKED SALMON OMELETTE

Crème fraîche, chives. 871kcal · 10.50

MUSHROOM OMELETTE (V)

Mature Cheddar, baby spinach. 495kcal · 9.50

FRESHLY BAKED MINI PASTRIES & TOASTED SOURDOUGH (V)

Strawberry jam, Netherend Farm butter. 723kcal · 6.95

COCONUT & BERRY GRANOLA (V)

Fresh berries, yoghurt, maple syrup. 546kcal · 7.95

EXTRAS

BRITISH PORK SAUSAGE

188kcal · 2

SMOKED BACON

61kcal · 2

CHORIZO

247kcal · 2

SMOKED SALMON

247kcal · 3.50

POACHED EGG (V)

129kcal · 2

FETA (V)

194kcal · 2

AVOCADO (VE)

242kcal · 2

SCRAMBLED TOFU (VE)

65kcal · 2

TOASTED SOURDOUGH (V)

261kcal · 1

HOT DRINKS

GOOD EARTH TEA Planet conscious, natural teas · 3

Loose Leaf: English Breakfast (22kcal); Earl Grey (22kcal)

Tea Bags: Elderflower & Pear (1kcal); Passion Fruit & Orange (1kcal); Green Tea (1kcal); Ginger, Turmeric & Lemon (1kcal); Rooibos Chai (1kcal)

FRESH MINT TEA

5kcal · 3

HOT CHOCOLATE

272kcal · 3.75

COFFEE

Our 100% Arabica coffee offers a medium body & delicate taste. Containing beans from plantations in Nicaragua, this coffee is linked to a project which supports the sustainable wellbeing of small-scale coffee producing farms.

AMERICANO

11kcal · 3.45

CAPPUCCINO

108kcal · 3.45

ESPRESSO

11kcal / 22kcal · 2.95 / 3.25

LATTE

110kcal · 3.45

FLAT WHITE

72kcal · 3.45

ICED COFFEE

144kcal · 3.45

Espresso shot (11kcal) 50p. Syrups: Caramel (63kcal); Sugar-free Caramel (8kcal); Vanilla (67kcal) 50p
Swap to decaffeinated (not Rainforest Alliance certified) or oat-based alternative to milk (76kcal)
Available to takeaway.

Adults need around 2000kcal a day.

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.





BRASSERIE & BAR
BROWNS
CELEBRATING
50 YEARS

It's been 50 years since the first Browns Brasserie and Bar opened its doors in the seaside town of Brighton. Our classic seasonal food and signature cocktails can now be enjoyed all over the country in locations that are quintessentially British and rich in heritage.

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

Fish dishes may contain small bones. * = this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.