

LUNCH & EARLY EVENING SET MENU

TWO COURSES FOR 16.95
THREE COURSES FOR 20.95

STARTERS

SMOKED DUCK BREAST & ORANGE

Beetroot, orange dressing, sourdough croutons. 203kcal

BUFFALO MOZZARELLA, HEIRLOOM TOMATOES & ROCKET PESTO (V)

Black olive tapenade. 295kcal

MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 224kcal

SCOTTISH SMOKED SALMON & HORSERADISH CRÈME FRAÎCHE

Capers, lemon, toasted ciabatta. 288kcal

MAINS

STEAK FRITES (1.95 supplement)

Garlic butter, confit tomato, fries. 905kcal

CHORIZO & SUN-DRIED TOMATO LINGUINE

Cherry tomatoes, white wine, garlic, parsley, sun-dried tomato pesto. 989kcal

SMOKED HADDOCK FISHCAKE

Heirloom tomatoes, baby spinach, caperberries, horseradish mayo. 678kcal

CHICKEN & LEEK PIE

Buttered mash, lemon & parsley crumb. 930kcal

COURGETTE, PEA & BROAD BEAN VOL AU VENT (V)

Artichokes, spinach, lemon, white wine velouté. 718kcal

Vegan option available. 612kcal

DESSERTS

APPLE, RHUBARB & RASPBERRY CRUMBLE (V)

Served with your choice of stem ginger ice cream (599kcal) or custard (469kcal)

Vegan option available. 600kcal

CHOCOLATE FONDANT (V)

Bourbon vanilla ice cream, chocolate sauce. 690kcal

LEMON POSSET (V)

Candied lemon, blueberries, home-baked biscuits. 990kcal

ICE CREAM (V)

Your choice of vanilla (123kcal), chocolate (271kcal), stem ginger (218kcal) or honeycomb (219kcal) ice cream or raspberry sorbet (127kcal)

SIDES

PARMESAN & TRUFFLE THICK-CUT CHIPS

430kcal · 4.75

SEASONED FRIES (V) 359kcal · 4.25

ONION RINGS (V) 289kcal · 4.25

ROCKET & TOMATO SALAD (VE)

123kcal · 4.25

CREAMED SPINACH & NUTMEG (V)

235kcal · 4.25

ROAST SWEET POTATO, CHILLI & LIME (V)

334kcal · 4.25

TENDERSTEM® BROCCOLI, PINE NUT GRANOLA (VE) 110kcal · 4.50

ROAST BEETROOT, FETA & BASIL (V)

184kcal · 4.25

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.