

## OUR ANNIVERSARY COCKTAILS · Celebrating our 50th year with a hint of nostalgia and a trip down memory lane.

### LEMON BON BON BELLINI

Sipsmith Gin, vanilla, lemon, Moët & Chandon Impérial Champagne. · 12.50

### BRIGHTON ORIGINAL

Our take on a Manhattan, in honour of our first brasserie: Monkey Shoulder Scotch Whisky, white vermouth, apricot. · 10.50

### PINEAPPLE UPSIDE DOWN CAKE HIGHBALL

Chase Vodka, Chambord Raspberry Liqueur, pineapple juice, vanilla, maraschino cherry. · 11

### LADY CHERRY BLOSSOM

Bombay Sapphire Gin, apple juice, apricot, cherry blossom syrup, lemon, bitters. · 10

### NOCELLARA OLIVES (VE)

164kcal · 3.95

### WHOLE BAKED SOURDOUGH (V)

639kcal · 4.95

### MIXED NUTS (VE)

449kcal · 2.75

## STARTERS

### DEVON CRAB & AVOCADO

Heritage potato salad, crab mayo, sourdough toast. 617kcal · 10.95

### SALT & PEPPER CRISPY SQUID

Charred lemon, aioli. 441kcal · 9.25

### GARLIC PRAWNS & CHORIZO

Garlic butter, chilli, dipping sourdough. 766kcal · 9.25

### TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce. 451kcal · 8.95

### PAN-SEARED SCALLOPS WITH PEAS, BROAD BEANS & PANCETTA

Pea & broad bean purée, fresh mint, samphire, lemon dressing. 290kcal · 12.50

### ROSEMARY, THYME & GARLIC BAKED CAMEMBERT FOR TWO (V)

Honey, toasted sourdough, figs, pear, caramelised seeds, green tomato chutney. 1068kcal · 14.50

### NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, sourdough. 361kcal · 9.25

### MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 224kcal · 7.95

### CHARRED FIG, WHIPPED GOAT CHEESE & BEETROOT SALAD (V)

Rocket, pine nuts, sourdough croutons, orange blossom honey. 282kcal · 8.25

## MEAT

### HARISSA-SPICED LAMB RACK

Cous cous, preserved lemon, semi-dried tomatoes, mint yoghurt, pomegranate, micro coriander. 1361kcal · 21.95

### CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, your choice of dressed salad (548kcal) or fries (784kcal) · 17.95

### BROWNS BURGER

Smoked bacon, mature Cheddar, English mustard mayo, fries. 1165kcal · 17.50

### SHEPHERD'S PIE

Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli. 917kcal · 17.50

### CHARGRILLED CHICKEN & BACON CLUB

Beef tomato, heritage hen egg mayo, fries. 1085kcal · 15.25

### CHICKEN & AVOCADO CAESAR SALAD

Pancetta, Parmesan, sourdough crisps, Caesar dressing. 916kcal · 15.95

## STEAK

Prime British and Irish steaks, sustainably reared, aged for a minimum of 30 days. Served with fries and dressed watercress.

### 12oz SIRLOIN ON THE BONE

1187kcal · 28.95

### 10oz RIBEYE 788kcal · 26.95

7oz FILLET 669kcal · 30.95  
Béarnaise\* (205kcal), peppercorn\* (82kcal) or Bordelaise\* (47kcal) sauce · 2.25

Pan-seared scallops. 131kcal · 7.95

Onion rings. 289kcal · 4.25

### 7oz FILLET STEAK & GARLIC BUTTER SCALLOPS

Fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes. 928kcal · 35.95

### CHATEAUBRIAND FOR TWO

Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy and a selection of roast potatoes, roast vegetables and cauliflower cheese. 4122kcal · 64.95

## FISH & SEAFOOD

### ROAST COD, WILD GARLIC & ASPARAGUS

Pommes anna, peas, leeks, broad beans, watercress, wild garlic salsa verde, allium flowers. 523kcal · 19.95

### PAN-SEARED SALMON & LOVAGE PESTO\*

Heritage potatoes, heirloom tomatoes, caramelised shallot, dill, samphire. 850kcal · 18.95

### PRAWN & DEVON CRAB LINGUINE

Lime, chilli & coriander pesto, white wine. 706kcal · 17.50

### BROWNS FISH PIE

Salmon, prawns, scallop, Cheddar mash, herb crumb, peas. 1067kcal · 17.50

### TRADITIONAL FISH & CHIPS

Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. 956kcal · 16.95

## CATCH OF THE DAY

Market fish, freshly prepared.

Ask your server for today's fish special.

## TRADITIONAL SUNDAY LUNCH

Served with a selection of roast potatoes, roast vegetables and hispi cabbage.

### ROAST SIRLOIN OF BEEF

Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy. 1948kcal · 19.95

### GARLIC, LEMON & THYME HALF ROAST CHICKEN

Bread sauce, apricot & thyme stuffing, red wine gravy. 1863kcal · 18.95

### SALTED SLOW-COOKED PORK BELLY

Bramley apple sauce, apricot & thyme stuffing, crackling, red wine gravy. 2368kcal · 19.25

### ROOT VEGETABLE WELLINGTON (VE)

Butternut squash purée, onion gravy. 1554kcal · 17.50

## VEGAN & VEGETARIAN

### AVOCADO, KALE & MANGO SALAD (V)

Edamame, spring onion, chilli, feta, fresh mint, grains, lime dressing. 515kcal · 14.95  
Add salmon (329kcal), prawns (106kcal) or grilled chicken (211kcal) · 3.50  
Vegan option available. 458kcal

### VEGETABLE POT PIE (V)

Peas, broad beans, field mushrooms, crème fraîche, white wine, lemon, tarragon. 738kcal · 16.50

### ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. 711kcal · 16.50

Add prawns (106kcal) or grilled chicken (211kcal) · 3.50

## 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

### CAULIFLOWER CHEESE (V) 644kcal · 4.50

## DESSERTS

### STICKY CINNAMON BRIOCHE & CAMELISED BANANA\* (V)

Stem ginger ice cream, caramel. 791kcal · 8.25

### APPLE, RHUBARB & RASPBERRY CRUMBLE (V)

Served with your choice of stem ginger ice cream (599kcal) or custard (469kcal) · 7.95  
Vegan option available. 600kcal

### HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream. 634kcal · 7.75

### SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, toffee sauce. 838kcal · 7.95

### VANILLA CRÈME BRÛLÉE (V)

Home-baked biscuit. 589kcal · 7.95

### MANGO, PASSION FRUIT & RASPBERRY ETON MESS (V)

Whipped double cream, crushed meringue, lime zest. 715kcal · 8.50

### POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime. 468kcal · 7.95

### BROWNS DESSERT TRIO\*

Vanilla crème brûlée, chocolate fondant with caramelita ice cream, mango & passion fruit torte. 1008kcal · 9.25

### BRITISH CHEESE BOARD (V)

Green tomato chutney, celery, figs, assorted biscuits. 636kcal · 10.95

Adults need around 2000kcal a day. Dishes for two show the total number of kcal.

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.