

FESTIVE À LA CARTE

SEASONAL COCKTAILS

Our limited edition creations inspired by the fresh flavours of the season.

Red Robin Spritz

Chase Rhubarb & Apple Gin, prosecco, rhubarb purée, Fever-Tree Ginger Beer.

Created by Lily from Browns Wilmslow

Snowball

Advocaat, lemonade, lime, cherries.

Black Forest Martini

Sipsmith London Dry Gin, Cassis, white chocolate, cranberry.

Browns Bucks Fizz

Browns Champagne, Tanqueray Flor de Sevilla Gin, lime, clementine.

FOR THE TABLE

Nocellara Olives (ve)

Baked Sourdough (v)

Salted butter, whipped Marmite® butter.

Courgette Fritters (v)

Padrón Peppers (ve)

Baked Scallops*

Baked in the shell, lemon & thyme velouté, baby spinach, herb crumb, lemon.

Beetroot & Apple Tartare (ve)

Croutons, pickled radish, candied seeds.

Sesame Chicken Skewers*

Cucumber, radish, miso sauce.

Browns Seafood Sharing Platter

Pan-fried scallops and king prawns in garlic & parsley butter, crispy salt & pepper squid, Padrón peppers, aioli, tartare sauce.

Grilled Goats Cheese & Maple Fig Salad (v)

Fig & honey chutney, Sherry vinegar dressing.

Crab on Toast

Flaked Devon white crab, lobster-infused aioli, dill, toasted brioche.

Browns Steak Tartare

Chopped seared fillet steak, raw egg yolk, toasted sourdough.

Classic Prawn Cocktail

King prawns, cocktail sauce, toasted brioche.

Salt & Pepper Squid

Smoky pepper aioli, lemon.

MAINS

Braised Blade of Beef

Buttered mash, mulled wine braised red cabbage, roasted carrots & shallot, red wine jus.

Pulled Lamb Shepherd's Pie

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

Maple & Cinnamon Glazed Pork Belly

Buttery mash, mulled wine braised red cabbage, candied apple purée, red wine jus, crackling.

Traditional Fish & Chips

Fresh haddock, triple-cooked chips, pea & mint purée, tartare sauce.

Chicken Schnitzel

Panko-crumbed, garlic butter, your choice of rocket & tomato salad or fries.

Browns Festive Burger

Brie, pancetta, mulled wine & cranberry sauce, Little Gem lettuce, sprout coleslaw.

Chicken Caesar Salad

Little Gem lettuce, Cos & chicory leaves, sourdough croutons, Parmesan, salted anchovies, Caesar dressing.

Butternut Squash Risotto* (ve)

Crispy sage, pumpkin seeds.

Portobello Mushroom & Halloumi Burger (v)

Panko-crumbed portobello mushroom, grilled halloumi, roasted red pepper, Roquito®-infused honey salsa, fries.

Coronation Cauliflower (ve)

Curried cauliflower florets, coconut dressing, lentil dhal, pickled raisins, gunpowder potatoes.

SEAFOOD

Fresh fish delivered daily.

Whole Lemon Sole

Sautéed baby potatoes, capers, samphire, charred lemon.

Tandoori Monkfish

Black lentil dhal, mint raita, pilau rice.

Prawn & Chorizo Linguine*

King prawns, tomato & basil sauce, cherry vine tomatoes, spinach, charred lemon.

Browns Fish Pie

Salmon, smoked haddock, king prawns, Cheddar mash, peas & shallots.

Seabass & Devon Crab Cake*

Pan-fried seabass, sauce vierge, spinach, tarragon, Tenderstem® broccoli.

Pan-Seared Rainbow Trout

Cauliflower velouté, sautéed baby potatoes, Tenderstem® broccoli, capers.

12oz Sirloin on the Bone

10oz Ribeye

7oz Fillet

Served with fries and dressed watercress.

[Béarnaise*, peppercorn* or Bordelaise* sauce. Pan-seared scallops.]

7oz Fillet Steak & Garlic Butter Scallops

Fries, dressed watercress.

16oz Chateaubriand to Share

Fries, onion rings, dressed watercress and choice of Béarnaise*, peppercorn* or Bordelaise* sauce.

SIDES

Pigs in Blankets

Creamed Spinach (v)

Tenderstem® Broccoli & Pine Nut Granola (ve)

Seasoned Fries (v)

Onion Rings (v)

Parmesan & Truffle Triple-Cooked Chips

Rocket & Tomato Salad (ve)

Green Beans & Chardonnay Vinaigrette (ve)

DESSERTS

Christmas Pudding (v)

Vanilla bean custard, brandy butter.

Vanilla Crème Brûlée (v)

Sable biscuit.

Apple, Rhubarb & Cinnamon Crumble (v)

Stem ginger ice cream.
Vegan option available.

Chocolate Trio to Share (v)

Millionaire's chocolate fondant, dark chocolate torte, raspberry & white chocolate ice cream.

Lemon Meringue Tart (v)

Berry coulis, mint.

British Cheese Board (v)

Fig & honey chutney, celery, figs, assorted biscuits.

Tiramisu*

Mascarpone cream, Kahlúa & coffee-soaked sponge, cocoa powder.

Dark Chocolate Torte (v)

Blackcurrant sorbet, Belgian chocolate crumb, blackberries.

Sticky Toffee Pudding (v)

Bourbon vanilla ice cream.



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calorie information

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 ·

ESTABLISHED 1973

Allergen Information: Our easy-to-use allergen guide is available for you to use. 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 have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(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. Desserts containing alcohol cannot be sold to under 18s.