

FESTIVE SUNDAY

SEASONAL COCKTAILS

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

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

Red Robin Spritz

Chase Rhubarb & Apple Gin, prosecco, rhubarb purée, Fever-Tree Ginger Beer.
Created by Lily from Browns Wilmslow

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.

STARTERS

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

Pulled Lamb Shepherd's Pie

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

Browns Festive Burger

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

Chicken Schnitzel

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

Traditional Fish & Chips

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

Butternut Squash Risotto* (ve)

Crispy sage, pumpkin seeds.

Chicken Caesar Salad

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

Portobello Mushroom & Halloumi Burger (v)

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

SUNDAY ROASTS

Served with a selection of roast potatoes, roast vegetables and seasonal greens.

Browns Roast Beef

Horseradish crème fraîche, red wine gravy, Yorkshire pudding.

Browns Roast Turkey

Apricot & thyme stuffing, red wine gravy, Yorkshire pudding.

Slow-Cooked Pork Belly

Bramley apple sauce, apricot & thyme stuffing, crackling, red wine gravy, Yorkshire pudding.

Trio of Roasts

All three meats, crackling, apricot & thyme stuffing, horseradish crème fraîche, red wine gravy, Yorkshire pudding.

Root Vegetable Nut Roast^ (ve)

Butternut squash purée, onion gravy.

TO SHARE

Trio of Roasts to Share

Browns Roast Beef, Roast Turkey and Slow-Cooked Pork Belly, crackling, apricot & thyme stuffing, horseradish crème fraîche, red wine gravy, Yorkshire puddings.

16oz Sunday Chateaubriand to Share

Yorkshire puddings, horseradish crème fraîche, red wine gravy and a selection of roast potatoes, roast vegetables and cauliflower cheese.

SIDES

Cauliflower Cheese (v)

Seasoned Fries (v)

Parmesan & Truffle Triple-Cooked Chips

STEAK

7oz Fillet Steak & Garlic Butter Scallops

Fries, dressed watercress.

12oz Sirloin on the Bone

10oz Ribeye

7oz Fillet

Served with fries and dressed watercress.

Béarnaise*, peppercorn* or Bordelaise* sauce.

Pan-seared scallops.

Onion Rings (v)

Rocket & Tomato Salad (ve)

Green Beans & Chardonnay Vinaigrette (ve)

DESSERTS

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.

Pigs in Blankets

Creamed Spinach (v)

Tenderstem® Broccoli & Pine Nut Granola (ve)

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.



Scan to view
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.