

GLUTEN FREE MENU

STARTERS

Pan-Seared Scallops, Rhubarb & Pancetta
Samphire. 158kcal • 12.95

**Mozzarella, Salted Heirloom Tomatoes,
Roquito Infused Honey (v)**
Confit cherry tomatoes, toasted pine nuts, basil pesto. 551kcal • 9.50

North Atlantic Prawn Salad
Prawn mayo, chopped lettuce, bread & butter. 526kcal • 8.75

Chargrilled Asparagus
Poached Copper Maran heritage hen egg,
smoked pancetta, Parmesan shavings. 261kcal • 8.75

Asparagus & Exotic Mushrooms On Toast (v)
Roast Roscoff onions, Chardonnay & tarragon vinaigrette.
212kcal • 8.95

MAINS

Whole Lemon Sole
Brown butter, capers, samphire, lemon, sautéed La Ratte potatoes.
722kcal • 26.95

Roast Cod, Wild Garlic & Asparagus
La Ratte potatoes, peas, leeks, broad beans, watercress,
wild garlic salsa verde, cornflowers. 557kcal • 20.95

Pan-Fried Sea Bass & Chorizo Risotto
Fennel, tomato, white wine, basil. 822kcal • 19.25

Maple & Cinnamon Glazed Pork Belly
Sage mash, seasonal greens, brandy & Pink Lady jus, crackling.
1514kcal • 18.95

Prawn & Devon Crab Penne Rigate
Lime, chilli & coriander pesto, white wine. 694kcal • 17.95

Chicken Burger
Chicken breast, mature Cheddar, smoked bacon, mayo, gem lettuce,
tomato, fries. 1144kcal • 17.95

Chicken & Avocado Salad
Pancetta, avocado, Parmesan, maple & mustard dressing.
790kcal • 15.95

Roast Vegetable Stew With Paprika & Cumin Seeds (v)
Roast tomatoes, peppers, butternut squash and baby kale in
warming spices with feta and chickpeas, bread. 663kcal • 17.50

Avocado, Kale & Mango Salad (v)
Edamame, spring onion, chilli, feta, fresh mint, grains,
lime dressing. 523kcal • 15.50
Vegan option available. 451kcal
Add prawns (102kcal) or grilled chicken (211kcal) • 6
Add pan-fried salmon (281kcal) • 8.50

STEAK

*Prime British and Irish steaks, sustainably
reared, aged for a minimum of 30 days.*

10oz Ribeye. 1014kcal • 28.50

7oz Fillet. 668kcal • 32.50

Served with fries and dressed watercress.

Add Béarnaise* (205kcal), peppercorn*
(82kcal) or Bordelaise* (47kcal) sauce • 2.95
Add pan-seared scallops (131kcal) • 8

DESSERTS

Home-Baked Chocolate Brownie (v)
Honeycomb ice cream. 614kcal • 8.25

Poached Fresh Pineapple In Spiced Rum & Vanilla (ve)
Coconut sorbet, fresh lime. 471kcal • 8.95

Timperley Rhubarb & Bramley Apple Crumble (v)
Stem ginger ice cream. 658kcal • 8.50
Vegan option available. 641kcal

Vanilla Crème Brûlée (v)
Fresh berries. 483kcal • 8.50

Ice Cream (v)
Your choice of vanilla (122kcal), chocolate (267kcal),
stem ginger (218kcal) or honeycomb (231kcal) ice cream,
or raspberry sorbet (127kcal) • 6.75

SIDES

Parmesan & Truffle Thick-Cut Chips 429kcal • 4.95

Seasoned Fries (v) 359kcal • 4.25

Onion Rings (v) 289kcal • 4.25

Buttered Seasonal Greens (v) 209kcal • 4.25

Fennel, Orange & Apple Salad (v) 205kcal • 4.50

Rocket & Tomato Salad (ve) 120kcal • 4.50

Sautéed La Ratte Potatoes (v) 225kcal • 4.50



Browns Brasserie & Bar are delighted
to be accredited by Coeliac UK

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 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.

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, 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.