

Classic dishes close to people's hearts since 1973

BAR & BRASSERIE

· BROWNS ·

ESTABLISHED 1973

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PRE THEATRE MENU

TWO COURSES FOR
£13.95 OR £15.95

Add a third course for £4

Available 4pm to 7pm and 9.30pm to 10.30pm

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PRE THEATRE MENU

TWO COURSES FOR £13.95 OR *£15.95

Add a third course for £4

*(*Dishes chosen from the boxed section of the mains)*

Available 4pm to 7pm and 9.30pm to 10.30pm

*If you are using this menu prior to visiting the theatre, come back and enjoy your third course after the show for £4
Just return with your copy of the bill.*

Coffee • Tea • Infusions

We use a blend of Brazilian Santos Arabica beans for our coffee that are freshly roasted for us by an independent coffee company and large leaf loose teas for a perfect cup of tea.

Black Coffee 2.00

White Coffee 2.00

Cappuccino 2.20

Caffè Latte 2.20

Espresso 1.75 / 2.00

Macchiato 1.75 / 2.00

Mocha 2.25

Decaffeinated freshly ground to order, Swiss water method decaffeinated coffee - priced as per your choice above

Hot Chocolate 2.25

70% cocoa with hot steamed milk

Loose Large Leaf Tea 2.25

all served in a large tea pot to allow for a top up! Browns House Strong Blend, Ceylon or Earl Grey

Rooibos 2.25

naturally uncaffeinated 'red tea' from South Africa

Infusions 2.00

Fresh Mint, Dried Mint, Camomile or Various Fruit

Home-baked Cookie two for 1.45

Side Orders

Selection of Breads 2.95

Green Salad 2.95

Tomato & Basil Oil Salad 2.95

Chips, Mashed or Baby Potatoes 2.75

Chunky Chips 3.25

Sweet Potato Dauphinoise 3.25

Green Beans or Creamed Spinach 2.75

Curly Kale or Honey Roast Parsnips 2.95

Carrots, Green Beans and Curly Kale to share 4.95

Starters

Soup of the Day homemade with crusty bread

Smoked Duck Parfait with beetroot and Braeburn apple chutney and toasted rye bread

Baked Flat Mushrooms (v) with garlic and chilli

Kiln Cured Salmon Pâté with toasted rye bread

Mains

Chargrilled Chicken Caesar Salad tossed with thyme roasted croutons

Salmon & Smoked Haddock Fishcakes with a baby leaf, chicory, cucumber and cherry tomato salad and noisette sauce

Steak, Mushroom & Guinness Pie with crushed pea and potato mash

Four Cheese Macaroni (v) Mozzarella, Taleggio, Mascarpone and Gruyère, served with toasted rye bread

CHOOSE ONE OF THESE MAIN COURSES FROM OUR £15.95 OPTION

Fish pie salmon, smoked haddock and king prawns with a cream and white wine sauce topped with parmesan and parsley mash and served with green beans

Wild Boar & Chorizo Burger served on a brioche bun with lime and chilli mayonnaise and crisp, seasoned chips

Malaysian Style Prawns with Coconut Rice mildly spiced curry with a fruity cream sauce served with mini popadoms

Roast Corn Fed Chicken lemon, garlic and thyme marinated supreme of chicken served with herb stuffing, pigs in blankets, green beans and sweet potato dauphinoise

Puddings

Profiteroles with warmed chocolate sauce

Selection of Dairy Ice Creams choose two scoops from vanilla, strawberry and chocolate served with a home-baked cookie

Sticky Toffee Pudding with a rich toffee sauce and clotted cream

New York Style Cheesecake classic vanilla baked cheesecake

Crème Brûlée

Devon Cider Poached Pear with mascarpone and honey

Chocolate Brownie with vanilla ice cream

Fruit Compote with honey and Greek style yoghurt

SOME OF THE DISHES MAY CONTAIN NUTS

If you would like any further nutritional information on any of our dishes, please speak to your server.

An optional service charge will be added to parties of 5 or more, which goes directly to the team who serve you.

Please see our main menu for details. All prices include VAT at the current rate.