

BAR & BRASSERIE

**BROWNS**

ESTABLISHED 1973

## The Browns Express Lunch

served daily 12 to 4pm - one course from £7.95 - two courses from £10.95

### Choose a starter £3

#### Soup of the Day

home made with crusty bread

#### Kiln Cured Salmon Pâté

with toasted rye bread

#### Avocado, Bacon & Spinach Salad

with oil and balsamic dressing

#### Baked Flat Mushrooms (v)

with garlic and chilli

these starters and puddings can be ordered with any main course

#### Fruit Compote

with honey and Greek style yoghurt

### Choose a main £7.95

#### Chargrilled Chicken Sandwich

with baby spinach, tomato and mayonnaise, served with crisp, seasoned chips

#### Goat's Cheese Filo Parcels (v) 8.95

with sweet potato and crushed peas served with dressed mixed leaves

#### Classic Caesar Salad

with thyme roasted croutons

#### Cumberland Sausage & Mash

with red onion gravy and carrot crisps

### Choose a pudding for £3

#### Chocolate Torte

with clotted cream

### Choose a main £9.95

#### Chargrilled Paillard of Chicken

topped with gremolata, served with a chicory, cucumber and cherry tomato salad

#### Gammon & Eggs

with crisp, seasoned chips

#### Grilled Fillet of Sea Bass

crushed pea mash and red pepper confit

#### Browns Steak Frites

our minute steak with lemon, peppercorn and parsley butter served with crisp, seasoned chips

#### Choux Bun with Vanilla Ice Cream

with warmed chocolate sauce

## Starters

#### Warmed Herb Focaccia 3.75

with sunblush tomato and black olive tapenade

#### Garlic & Rocket Flatbread 5.95

with Parmigiano-Reggiano

#### Prosciutto & Chorizo Flatbread 6.45

with red and yellow peppers

#### Smoked Duck Parfait 6.45

with beetroot and Braeburn apple chutney and toasted rye bread

#### Classic Caesar Salad 4.95

with thyme roasted croutons

#### Mushroom Bordelaise 6.45

a rich beef, shallot, thyme and red wine sauce with toasted gruyère rye bread

#### Goat's Cheese Filo Parcel (v) 5.95

with sweet potato and crushed peas

#### Browns House Salad (v) 6.95

for description please see below

#### Prawn, Crab & Avocado Stack 7.95

crab bound with mildly spiced crème fraîche, coriander and chilli salsa topped with tiger prawns & marie rose

#### Salmon, Smoked Haddock & Lobster 6.45

Croquettes with lemon hollandaise

#### Trealy Farm Air-Dried Collar of Ham 7.95

with fresh figs, crispy capers, parmesan and rocket

#### Pan Seared Scallops 8.95

with crushed peas, beetroot relish and lemon dressing

## Browns Classics, Salads & Grill

#### Browns House Salad (v) 9.95

lots of good things tossed with white balsamic, rapeseed oil and mustard dressed mixed leaves

quinoa, pumpkin seeds, avocado, broccoli, cauliflower, sunblaze tomatoes, chestnut and oyster mushrooms

ADD

two poached free range eggs 2.00

chargrilled chicken breast 3.50

pan seared tuna steak 4.00

#### Chargrilled Chicken Caesar Salad 11.95

tossed with thyme roasted croutons

#### Salmon & Smoked Haddock Fishcakes 10.95

with a baby leaf, chicory, cucumber and cherry tomato salad and noisette sauce

#### Tiger Prawn & Chorizo Linguine 6.95/11.95

pan-fried butterflied prawns tossed in a spicy chorizo, coriander and tomato sauce

#### Four Cheese Macaroni (v) 9.95

Mozzarella, Taleggio, Mascarpone and Gruyère, served with toasted rye bread

#### Shepherd's Pie 10.95

slowly braised minced lamb with rosemary and garlic topped with sweet potato dauphinoise and served with curly kale

#### Steak, Mushroom & Guinness Pie 11.95

with crushed pea and potato mash

#### Fish Pie 13.95

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

#### Fish & Chips 11.95

tempura battered cod loin steak served with crushed minted peas, homemade tartare sauce, Browns house ketchup and chunky chips

#### Belly of Pork 13.95

with a cauliflower cheese bread and butter pudding, sage pesto and onion jus, curly kale and crackling

#### Browns Chef's Specials

our team will inform you of today's choices including vegetarian and fresh fish of the day

#### Fillet Steak Sandwich 11.95

chargrilled fillet tail in warmed onion loaf with caramelised red onions served with a mushroom bordelaise sauce and crisp seasoned chips

#### The Browns Burger 10.95

beef, bacon and emmental with crisp lettuce, beef tomato, pickled cucumber, fried onions, Browns house ketchup and crisp, seasoned chips

#### Wild Boar & Chorizo Burger 12.95

served on a brioche bun with lime and chilli mayonnaise and crisp, seasoned chips

#### Grilled Breast of Chicken 12.45

topped with prosciutto and taleggio with basil oil, tomato confit, watercress and crisp seasoned chips

#### 28 Day Aged West Country Rib Eye 18.95

9oz steak chargrilled and served with a bone-marrow and thyme butter, grilled flat mushrooms, tomato confit, watercress and chunky chips

ADD A SAUCE TO YOUR STEAK

• béarnaise 1.45

• peppercorn 1.45

• mushroom bordelaise 1.95

## 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

WINES BY THE 50cl BOTTLE *perfect if you'd like a different style of wine with each course or if a bottle is a little too large*

SEMILLION/SAUVIGNON BLANC Daniel Oliver, Montravel, France (12%)	12.95	CABERNET FRANC/MERLOT Daniel Oliver, Bergerac, France (13%)	12.95	CHÂTEAU DE SOURS ROSÉ Entre deux Mers, France (13%)	12.95
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## WHITE WINE

REFRESHING, CRISP, FRUITY & DRY	175ml	750ml	FULL, ROUND & RICH	175ml	750ml	AROMATIC & ADVENTUROUS	175ml	750ml
CHENIN BLANC George Kinross, South Africa (12.5%)	4.45	15.95	CATARRATTO/CHARDONNAY Valloro, Sicily, Italy (12%)	4.25	14.75	MUSCADET DE SÈVRE ET MAINE SUR LIE Château du Poyet, V. Vignes, Loire, France (12%)	5.00	17.95
SAUVIGNON BLANC La Fonda, Los Robles, Chile (14%)	4.75	16.95	UN-OAKED CHARDONNAY Seppelt Moyston, Victoria, Australia (12.5%)	5.00	17.95	'THREE' BY KNAPPSTEIN Gewurztraminer, Riesling and Pinot Gris Clare Valley, Australia (13.5%)	5.70	20.95
PINOT GRIGIO Antonio Rubini, Italy (12%)	5.30	18.95	OAKED CHARDONNAY Little Yerring, Yarra Valley, Australia (13%)	5.70	20.95	ALBARIÑO Valminor, Rias Baixas, Spain (13%)		22.95
SAUVIGNON BLANC Mt. Cook Lilly, Marlborough, New Zealand (13.5%)	5.60	19.95	VIOGNIER Baron Philippe de Rothschild, Vin de Pays d'Oc, France (13%)	5.60	19.95	AUTUMN RIESLING 2008 Koonunga Hill, Penfolds, Australia (11.5%)		25.00
UGNI BLANC La Cadence, France (11%)		13.95	GAVI DI GAVI La Minaia, Piemonte, Italy (12%)		21.95			

### RESERVE SELECTION

CHABLIS, SINGLE VINYARD CUVEE PRESTIGE Jean-Marc Brocard, Burgundy, France (12.5%)	26.00	SANCERRE 2008/2009 Les Collinettes, Joseph Mellot, Loire, France (12.5%)	28.00	CLOUDY BAY SAUVIGNON BLANC 2010 Marlborough, New Zealand (13.5%)	39.00
RIESLING 2009 Dr Loosen, Germany (8.5%)	27.00	POUILLY-FUME 2008/2009 Domian Jean-Claude Chatelain, Loire, France (12.5%)	32.00	CHASSAGNE-MONTRACHET 1er CRU MORGEOT 1999/2001 Clos de la Chapelle, Domaine Duc de Magenta, Burgundy, France (13.5%)	69.00

## RED WINE

RICH & FULL BODIED	175ml	750ml	SMOOTH & MEDIUM BODIED	175ml	750ml	LIGHT TO MEDIUM BODIED & FRUITY	175ml	750ml
SYRAH Baron Philippe de Rothschild, Vin de Pays d'Oc, France (13.5%)	5.60	19.95	MERLOT La Paz by MontGras, Central Valley, Chile (12%)	5.15	18.45	MERLOT/CABERNET Valloro, Veneto, Italy (12%)	4.25	14.75
MALBEC Casa Juanita, Argentina (13.5%)	5.15	18.45	CABERNET/SHIRAZ George Kinross, South Africa (13.5%)	4.45	15.95	PINOT NOIR Marchesini, Vento, Italy (12%)	4.75	16.95
TEMPRANILLO/SYRAH/CABERNET Finca Venta de Don Quijote, Spain (14%)	5.95	21.95	NERO D'AVOLA Tola, Sicily, Italy (13%)	4.75	16.95	RIOJA Viña Collada 'Riscal', Rioja, Spain (13%)	5.95	21.95
SHIRAZ Peter Lehman, South Australia (13.5%)	5.30	18.95	ZINFANDEL Painter Bridge, J Lohr, California, USA (13%)		19.95	CARIGNAN La Cadence, France (12%)		13.95
MONTEPULCIANO RISERVA Sgarzi Luigi, Abruzzo, Italy (13.5%)		20.95	PINOT NOIR 'WILD FERMENT' Errázuriz, Casablanca Valley, Chile (14.5%)		23.95			
CABERNET SAUVIGNON Los Vasco, Lafite Rothschild, Chile (13.5%)		22.95						

### RESERVE SELECTION

BROUILLY 2009/2010 Domaine St Ennemon, Cru Beaujolais, France (13%)	25.00	MALBEC/CABERNET SAUVIGNON GRAN RESERVA Amancaya, Mendoza, Argentina (14%)	29.00	AMARONE DELLA VALPOLICELLA Enzo Vincenzo, Italy (15%)	39.00
SHIRAZ/CABERNET 2009 Penfolds Limited Edition '76, Koonunga Hills, Australia (14.5%)	26.00	MARQUES DE RISCAL RESERVA 2006 Rioja, Spain (14%)	30.00	CLOUDY BAY PINOT NOIR 2010 Marlborough, New Zealand (14%)	40.00
RIBERA DEL DUERO Torres Celeste Crianza, Castilla y León, Spain (13%)	28.00	ST EMILION 'RESERVE' 2009 Baron Philippe de Rothschild, Bordeaux, France (13%)	32.00	PENFOLDS BIN 389 'BABY GRANGE' 2008 Shiraz Cabernet, South Australia (14.5%)	54.00
		NUITS-SAINT-GEORGES 2007/2008 Pierre Lamotte, Burgundy, France (13%)	36.00	ROTHSCHILD PAUILLAC 2004 Domaines Rothschild Lafite, France (14%)	59.00

## ROSÉ WINE

MERLOT ROSÉ Valloro, Italy (12%)	4.25	14.75	MAPU ROSÉ Baron Philippe de Rothschild, Maipo, Chile (13.5%)	5.15	18.45	SANCERRE ROSÉ Loire, France (13%)	25.95
CINSAULT ROSÉ La Lande, Vin de Pays d'Oc France (12%)	4.45	15.95	PINOT GRIGIO ROSÉ Antonio Rubini, Della Venezia, Italy (12%)	5.30	18.95		

PLEASE NOTE THAT VINTAGES & ABV'S MAY VARY, WE HAVE LISTED VINTAGE(S) FOR THOSE WINES THAT MAY VARY IN STYLE YEAR TO YEAR, TO HELP YOU WITH YOUR CHOICE

## CHAMPAGNE & SPARKLING

HERE IS A SELECTION FROM OUR RANGE, PLEASE SEE DRINKS LIST FOR FULL DETAILS

	125ml	750ml		125ml	750ml
PROSECCO DELLA VENEZIA, Italy	5.30	23.95	BOLLINGER SPECIAL CUVÉE BRUT NV		59.00
RESERVE DE SOURS SPARKLING ROSÉ, France	5.95	27.95	VEUVE CLICQUOT YELLOW LABEL BRUT NV		55.00
CLOUDY BAY PELORUS SPARKLING BRUT NV		29.95	VEUVE CLICQUOT ROSÉ NV		57.00
MERCIER BRUT NV	7.50	37.95	VEUVE CLICQUOT VINTAGE 2002/2004		67.00
PERRIER JOUËT GRAND BRUT NV		50.00	LAURENT-PERRIER ROSÉ NV		69.00
			DOM PERIGNON VINTAGE 2002		120.00

FOR FULL DESCRIPTIONS OF OUR WINES, AND UNITS PER GLASS, PLEASE SEE THE DRINKS MENU ON YOUR TABLE