

Classic dishes close to people's hearts since 1973

BAR & BRASSERIE

· BROWNS ·

ESTABLISHED 1973

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FRIENDS OF BROWNS

Two courses for two people
plus a bottle of wine

From £29 Monday to Thursday

Available with a valid Friends of Browns voucher

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FRIENDS OF BROWNS

Two courses for two people,
plus a bottle of wine* from £29

main courses from our premium section
add £3 per person

Wine Selection

*Choose from the following wines:

CATARRATTO/CHARDONNAY

Valloro, Sicily, Italy (12.5%)

Catarratto is a native grape grown in Sicily. It produces crisp and nutty wines and suits blending with Chardonnay

MERLOT/CABERNET

Valloro, Veneto, Italy (12%)

From vineyards around Venice, medium bodied with flavours of blackberries and plums

MERLOT ROSÉ

Valloro, Italy (12%)

A fresh and fragrant rosé with fruity tones of raspberry and strawberry backed by fragrant notes of citrus and cherry

Alternatively choose from our wine of the day, selected from our Bin ends.

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

Avocado, Bacon & Spinach Salad with oil and balsamic dressing

Kiln Cured Salmon Pâté with toasted rye bread

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

Goat's Cheese Filo Parcel (v) with sweet potato and crushed peas

Salmon, Smoked Haddock & Lobster Croquettes with lemon hollandaise

Classic Caesar Salad with thyme roasted croutons

Mains

Chargrilled Paillard of Chicken topped with gremolata, served with a chicory, cucumber and cherry tomato salad

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

Shepherd's Pie

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

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

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

PREMIUM OPTIONS

Grilled Breast of Chicken topped with prosciutto and taleggio with basil oil, tomato confit, watercress and crisp seasoned fries

Tiger Prawn & Chorizo Linguine

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

Rump Steak 8oz steak chargrilled and served with lemon, parsley and peppercorn butter and crisp, seasoned chips

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

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

Grilled Fillets of Sea Bass topped with a confit of chilli and ginger served on a casserole of pancetta and puy lentils

Puddings

Pear & Bluberry Crumble served with custard

Browns Eton Mess with cherries, white chocolate, hazelnuts and clotted cream

Devon Cider Poached Pear with mascarpone and honey

Chocolate Brownie with vanilla ice cream

New York Style Cheesecake classic vanilla baked cheesecake
add a compote of red cherries or caramalised banoffee for 50p

Crème Brûlée

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.