



ESTABLISHED 1973

# LUNCH & EARLY MENU

## Main Courses from 6.95

*add a starter and/or pudding for £3 each*  
available Monday to Friday 12noon to 5.00pm

## STARTERS

**add a starter to a main course for £3.00**

SOUP OF THE DAY *home-made and served with fresh crusty bread*

GOATS CHEESE BAKED MUSHROOMS *with spinach, garlic and thyme*

SMOKED CHICKEN & TOMATO TERRINE *with an apricot and ginger relish and toasted ciabatta*

BABY SPINACH, AVOCADO & BACON SALAD

SMOKED DUCK, CRISP NOODLE & CASHEW NUT SALAD, *with red peppers, tumeric cauliflower, spring onions and a sherry vinaigrette*

## MAIN DISHES

ROAST BEEF TOMATOES *stuffed with feta, cous cous, tofu and red onion, served with olive tapenade* 6.95

BROWNS SHEPHERDS PIE *slow cooked pulled shoulder of lamb in a rich gravy with glazed chantenay carrots and wilted spinach* 6.95

CHICKEN & LEEK PIE *with French beans and mashed potato* 6.95

POACHED DUCK EGG & ASPARAGUS SALAD, *tossed with seasonal leaves, toasted pine nuts and a wholegrain mustard dressing* 7.95

CRAYFISH, CRAB & CORIANDER FISH CAKES, *with a wasabi and lemon crème fraîche and watercress and tomato salad* 8.95

ROAST CHICKEN, PANCETTA & TOMATO SALAD *tossed with fennel, thyme ciabatta croutons and an aioli dressing* 9.95

STEAK FRITES *6oz prime sirloin served with a lemon, parsley and peppercorn butter, watercress and chips* 10.95

WHOLE BAKED SEA BREAM *with lemon and ginger served with wilted spinach and new potatoes* 10.95

## PUDDINGS

**add a pudding to a main course for £3.00**

ROAST NECTARINE *topped with Amaretti crumble, served with raspberry sorbet*

HOT CHOCOLATE BROWNIE *served with dairy vanilla ice cream*

LEMON TARTLET *with crème fraîche*

RICH DAIRY ICE CREAM *choose from vanilla, strawberry or chocolate, with a home-baked cookie*

PROFITEROLES *with a warm chocolate sauce*

BROWNS CHEESECAKES *choose from Vanilla, Blueberry and Banoffee*

## SIDES

BREAD BOARD SELECTION 2.95

BABY SPINACH, AVOCADO & BACON SALAD 3.95

BROWNS HOUSE SALAD 3.50

SELECTION OF VEGETABLES TO SHARE *carrots, broccoli and leeks* 4.75

FRENCH BEANS 2.50

ASPARAGUS HOLLANDAISE 3.25

CREAMED SPINACH 2.50

MASHED POTATOES 2.50

NEW POTATOES 2.50

CHIPS *crisp and seasoned* 2.50

CHUNKY CHIPS 2.95

RAREBIT DAUPHINOIS 2.95

SOME OF THE DISHES MAY CONTAIN NUTS

An optional service charge of 10% will be added to parties of 5 or more, which goes directly to the team who serve you.

All prices include VAT at the current rate.



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## PUDDINGS

ROAST NECTARINE topped with Amaretti crumble, served with raspberry sorbet	3.95
APPLE & STRAWBERRY CRUMBLE with custard	5.25
BROWNS CHERRY ETON MESS with white chocolate and hazelnuts	4.95
RICH DAIRY ICE CREAM choose from vanilla, strawberry or chocolate, with a home-baked cookie	4.75
PROFITEROLES with a warm chocolate sauce	4.95
LEMON TARTLET with crème fraîche	5.25
STICKY TOFFEE PUDDING with a rich toffee sauce and clotted cream	5.45
HOT CHOCOLATE BROWNIE served with dairy vanilla ice cream	5.45
RICH MOCHA TART served with a minted cream	5.95
BROWNS CHEESE BOARD with a selection of fresh bread, crackers and butter, grapes and Tracklement's country garden chutney	6.25

<b>BROWNS CHEESECAKES</b> , ideal for singular indulgence or choose a few to share	5.45
• VANILLA CHEESECAKE with a raspberry compote	
• BANOFFEE CHEESECAKE with a rich toffee sauce	
• BLUEBERRY CHEESECAKE with a blueberry compote	

## AFTER DINNER DRINKS

	125ml	500ml
CHATEAU DU SEUIL <b>Cernons, France (12.5%)</b> this appellation borders Sauternes and benefits from similar conditions that encourage botrytis and so a rich luscious wine	5.00	20.00
MOSCATEL ORO CATALUNYA <b>Torres, Spain (15%)</b> the grapes are allowed to ripen and shrivel almost to raisins before pressing, creating a very sweet wine	4.00	16.00
NOBEL LATE HARVEST RIESLING <b>Bowden's Folly, South Africa (12.5%)</b> the natural high sugar level is balanced by crisp, racy acidity, typical of Riesling	4.50	13.50
SAUTERNES 2007 <b>Domaine Lucien Lurton et Fils les Garonnelles, France (13.5%)</b> An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness	6.00	18.00
TAYLOR'S LBV PORT	4.95	100ml
COCKBURN'S RUBY PORT	4.75	
WARRE'S OTIMA 10YR OLD TAWNY PORT	5.95	

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 OUR CHOICE

**Our full range of after dinner drinks can be found in our drinks list on your table**

## BROWNS AFTERNOON TEA

served 2pm until 5:30pm

ENGLISH SCONES with Devonshire clotted cream and strawberry jam	2.95
A SELECTION OF MINI CAKES fruit cake, lemon drizzle and chocolate torte	4.95
AFTERNOON TEA FOR ONE / TWO smoked salmon and cucumber sandwiches, mini cakes and fruit scone(s) with a pot (or two) of large loose leaf tea	6.95/9.95
CHAMPAGNE AFTERNOON TEA FOR ONE / TWO smoked salmon and cucumber sandwiches, mini cakes and fruit scone(s), with a pot of tea and glass of champagne per person	12.95/18.95
A MOST UNUSUAL AFTERNOON TEA FOR ONE / TWO smoked salmon and cucumber sandwiches, mini cakes and fruit scone(s) with a pot of tea and a large glass of Hendricks and tonic per person	11.95/17.95
BROWNS CHEESECAKES please choose from Vanilla, Blueberry or Banoffee	5.45

## COFFEE • TEA • INFUSIONS

We use a blend of Brazilian Santos Arabica beans for our coffee, which are freshly roasted for us by an independent coffee company on the day we place the order, ensuring absolute freshness. We also now offer all hot drinks made from Soya milk as an alternative.

BLACK/WHITE COFFEE	1.85
CAPPUCCINO	1.95
CAFÉ LATTE	1.95
ESPRESSO	1.55 / 1.85
MACCHIATO	1.55 / 1.85
MOCHA	1.95
Decaffeinated freshly ground to order, Swiss water method decaffeinated coffee - priced as per your choice above	
HOT CHOCOLATE 70% cocoa with hot steamed milk	1.95
LOOSE LARGE LEAF TEA all served in a large tea pot to allow for a top up! Browns House Strong Blend, Ceylon or Earl Grey	1.95
ROOIBOS - naturally uncaffeinated 'red tea' from South Africa	1.95
INFUSIONS Fresh Mint, Dried Mint, Camomile or Various Fruit	1.75
HOME-BAKED COOKIE	two for 0.95

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.