

**APERITIFS**

1.25ml glass

<b>BROWNS CHAMPAGNE COCKTAIL</b>	<b>7.75</b>
<i>Our twist on the classic with Cointreau and Courvoisier VSOP Exclusif and an Angostura infused sugar cube</i>	
<b>CLASSIC BELLINI</b>	<b>4.95</b>
<i>This famous luxurious cocktail was invented at Harry's Bar, Venice, in 1934, Prosecco and white peach, relax and enjoy</i>	
<b>BROWNS BELLINI</b>	<b>6.95</b>
<i>For those whose bubbly must be French, Mercier Brut NV and white peach</i>	
<b>KIR ROYALE</b>	<b>7.25</b>
<i>Mercier Brut NV with crème de cassis</i>	
<b>CHAM CHAM</b>	<b>7.25</b>
<i>Champagne and Chambord Raspberry Liqueur</i>	
<b>PIMMS ROYALE</b>	<b>7.25</b>
<i>Pimms No 1 and Champagne with a strawberry garnish</i>	
<b>BRACHETTO D'ACQUI CARDINALE LANATA</b>	<b>3.95</b>
<i>Piemonte, Italy. Frizzante (6.5%) A red variety that is lower in alcohol, producing an orangey, grapey semi sparkling wine which is utterly delicious served cold as an aperitif or with dessert</i>	
<b>RESERVE DE SOURS SPARKLING ROSÉ</b>	<b>5.75</b>
<i>Chateau de Sours, Bordeaux, France Fresh and floral with red berry bouquet and the quality you'd expect from this region</i>	
<b>CHILLED WHITE PORT &amp; FEVER TREE TONIC</b>	<b>4.25</b>
<i>with fresh lime and mint</i>	
<b>SAPPHIRE ROSATO</b>	<b>4.95</b>
<i>Bombay Sapphire, Martini Rosato and Fever Tree bitter lemon over ice</i>	
<b>ELDERFLOWER &amp; CUCUMBER COLLINS</b>	<b>5.95</b>
<i>Hendrick's Gin, elderflower cordial, lemon, cucumber and soda</i>	

**SIDES**

<b>BREAD BOARD SELECTION</b>	<b>2.95</b>
<b>BABY SPINACH, AVOCADO &amp; BACON SALAD</b>	<b>3.95</b>
<b>BROWNS HOUSE SALAD</b>	<b>3.50</b>
<b>SELECTION OF VEGETABLES TO SHARE</b>	<b>4.75</b>
<i>carrots, broccoli and leeks</i>	
<b>FRENCH BEANS</b>	<b>2.50</b>
<b>ASPARAGUS HOLLANDAISE</b>	<b>3.25</b>
<b>CREAMED SPINACH</b>	<b>2.50</b>
<b>MASHED POTATOES</b>	<b>2.50</b>
<b>NEW POTATOES</b>	<b>2.50</b>
<b>CHIPS</b>	<b>2.50</b>
<i>crisp and seasoned</i>	
<b>CHUNKY CHIPS</b>	<b>2.95</b>
<b>RAREBIT DAUPHINOIS</b>	<b>2.95</b>

**SUNDAY ROAST**

<b>NUT ROAST</b>	<b>8.95</b>
<b>LOIN OF PORK</b>	<b>8.95</b>
<b>HALF ROAST CHICKEN</b>	<b>9.95</b>
<b>RIB OF BEEF</b>	<b>10.95</b>

*all served with cauliflower cheese, selection of seasonal vegetables and roast potatoes*

**SOME OF OUR 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 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.

**STARTERS**

<b>SOUP OF THE DAY</b>	<i>home made and served with fresh crusty bread</i>	<b>3.95</b>
<b>SMOKED DUCK, CRISP NOODLE &amp; CASHEW NUT SALAD</b>	<i>with red peppers, turmeric cauliflower, spring onions and a sherry vinaigrette</i>	<b>5.95</b>
<b>MOULES</b>	<i>in a fennel and cumin scented crème fraîche broth, with sour dough bread</i>	<b>5.95</b>
<b>ASPARAGUS, ORANGE &amp; CHICORY SALAD</b>	<i>with red peppers, fennel and a Japanese style dressing</i>	<b>5.45</b>
<b>SLOW ROASTED PEPPERS</b>	<i>with tomatoes, spring onion, garlic and fresh basil</i>	<b>4.95</b>
<b>PAN SEARED BLACK PEARL SCALLOPS</b>	<i>with a lemon and pea risotto and a chilli butter dressing</i>	<b>7.95</b>
<b>SMOKED CHICKEN &amp; TOMATO TERRINE</b>	<i>with an apricot and ginger relish and toasted ciabatta</i>	<b>5.75</b>
<b>BROWNS TIGER PRAWN COCKTAIL</b>	<i>served with wholemeal bread and butter</i>	<b>5.95</b>
<b>HALF A DOZEN FRESH OYSTERS</b>	<i>with shallot vinegar, lemon and Tabasco - to ensure absolute freshness these are subject to availability</i>	<b>7.95</b>
<b>GOATS CHEESE BAKED MUSHROOMS</b>	<i>with spinach, garlic and thyme</i>	<b>4.95</b>
<b>CRAB &amp; AVOCADO STACK</b>	<i>bound with mildly spiced crème fraîche, coriander and chilli salsa, and foccacia breadsticks</i>	<b>6.95</b>

**SALADS & FISH**

<b>FRESH FISH OF THE DAY</b>	<i>(please see blackboard for today's market price)</i>	<b>13.50</b>
<b>KING PRAWN, SQUID &amp; CRAYFISH SALAD</b>	<i>tossed with samphire, mixed seasonal leaves and a lemongrass dressing</i>	<b>10.95</b>
<b>CRAYFISH, CRAB &amp; CORIANDER FISH CAKES</b>	<i>with a wasabi and lemon crème fraîche and watercress and tomato salad</i>	<b>10.95</b>
<b>POACHED DUCK EGG &amp; ASPARAGUS SALAD</b>	<i>tossed with seasonal leaves, toasted pine nuts and a wholegrain mustard dressing</i>	<b>9.95</b>
<b>WHOLE BAKED SEA BREAM</b>	<i>with a fresh lemon and ginger marinade on a bed of spinach with buttered new potatoes</i>	<b>11.95</b>
<b>ROAST CHICKEN, PANCETTA &amp; TOMATO SALAD</b>	<i>tossed with fennel, thyme ciabatta croutons and an aioli dressing</i>	<b>10.95</b>
<b>MOULES FRITES</b>	<i>a kilo, steamed in a fennel and cumin scented crème fraîche broth with sour dough bread</i>	<b>11.95</b>
<b>SALMON FILLET</b>	<i>marinated and baked in soy sauce, with shitake and button mushrooms, served on chargrilled pak choi</i>	<b>12.95</b>

**MAIN DISHES**

<b>VEGETARIAN DAILY SPECIAL</b>	<i>your server will inform you of today's specials</i>	
<b>ROAST CHICKEN BREAST IN SOUR DOUGH BREAD</b>	<i>with baby spinach, tomato and mayonnaise, served with seasoned chips</i>	<b>7.95</b>
<b>ROAST BEEF TOMATOES</b>	<i>stuffed with feta, cous cous, tofu and red onion, served with olive tapenade</i>	<b>8.95</b>
<b>BROWNS BURGERS</b>	<i>served with seasoned chips</i>	<b>9.95</b>
• Beef, Bacon and Emmental, with celeriac coleslaw		<b>10.95</b>
• Wild Boar and Chorizo, with lime and chilli mayonnaise		<b>10.95</b>
<b>CHICKEN SCHNITZEL</b>	<i>panko breaded with a lemon, garlic and parsley butter and a tomato and basil salad</i>	<b>10.95</b>
<b>FISH &amp; CHIPS</b>	<i>tempura battered cod served with seasoned chunky chips, minted mushy peas and tartar sauce</i>	<b>10.95</b>
<b>GRILLED COURGETTE &amp; MOZZARELLA TAGLIONI</b>	<i>tossed in pesto with broad beans, sun dried tomatoes and peas</i>	<b>7.95</b>
<b>TIGER PRAWN &amp; CHORIZO LINGUINE</b>	<i>pan fried butterflied tiger prawns tossed with linguine in a tomato, coriander and chorizo sauce</i>	<b>9.95</b>
<b>STEAK FRITES</b>	<i>6oz prime sirloin, served with a lemon, parsley and peppercorn butter, confit tomato, watercress and seasoned chips</i>	<b>12.50</b>

**SIGNATURE DISHES**

<b>DAILY SPECIALS</b>	<i>your server will inform you of today's specials</i>	
<b>BROWNS SHEPHERDS PIE</b>	<i>slow cooked pulled shoulder of lamb in a rich gravy with glazed chantenay carrots and wilted spinach</i>	<b>9.95</b>
<b>STEAK, MUSHROOM &amp; GUINNESS PIE</b>	<i>with French beans and buttered mash potato</i>	<b>10.95</b>
<b>PROSCIUTTO WRAPPED CHICKEN BREAST</b>	<i>stuffed with telagio in an exotic mushroom sauce, with roasted sweet potato and wilted spinach</i>	<b>12.75</b>
<b>PAN FRIED BREAST OF DUCK</b>	<i>on crushed celeriac with chantenay carrots and tenderstem broccoli in a citrus jus</i>	<b>14.45</b>
<b>CALVES LIVER &amp; BACON</b>	<i>with a sage jus, artichoke infused mash and buttered leeks, topped with carrot crisps</i>	<b>13.95</b>
<b>CONFIT OF PORK BELLY</b>	<i>with crackling, squash purée, sugar snap peas and a mustard and thyme jus</i>	<b>12.95</b>
<b>SLOWLY COOKED SHOULDER OF LAMB</b>	<i>in a garlic and rosemary jus, accompanied by rarebit dauphinois, spinach and glazed chantenay carrots</i>	<b>14.95</b>
<b>28 DAY AGED RIB EYE STEAK</b>	<i>with a bloody mary butter and served with confit tomato, watercress and seasoned chips</i>	<b>15.95</b>
<b>CHARGRILLED FILLET STEAK</b>	<i>with confit tomato, grilled mushroom, watercress and seasoned chunky chips</i>	<b>18.95</b>
• ADD BÉARNAISE OR PEPPERCORN SAUCE TO YOUR STEAK		<b>0.95</b>
• TWO GIANT FRESH WATER PRAWNS WITH YOUR STEAK		<b>3.75</b>
• EXOTIC MUSHROOM SAUCE		<b>1.50</b>

**APPETISERS TO SHARE**

<b>ANTIPASTI PLATES</b>	<i>served with fresh bread</i>	
• Vegetarian		<b>10.95</b>
• Meat and Chargrilled Mediterranean Vegetables		<b>11.95</b>
• Seafood		<b>14.50</b>
<b>CAMBERT</b>	<i>box baked with rosemary and garlic served with grapes and crusty bread</i>	<b>7.50</b>
<b>FLATBREADS</b>	<i>thin and crisp, topped with:</i>	
• Garlic, Rocket and Parmesan		<b>4.95</b>
• Prosciutto, Chorizo, Mozzarella and Roasted Peppers		<b>5.95</b>
• Tiger Prawn and Sun Dried Tomato		<b>6.45</b>

**BREAKFAST & BRUNCH**

<i>served until 12 noon daily</i>	
<b>TRADITIONAL BREAKFAST</b>	<b>7.95</b>
<i>dry cured smoked back bacon, Cumberland sausage, grilled tomato, mushrooms, baked beans, black pudding, toasted ciabatta and two free range eggs any style</i>	
<b>FRESH MELON &amp; PINEAPPLE</b>	<b>3.75</b>
<i>with Greek style yoghurt and berries</i>	
<b>EGGS BENEDICT</b>	<b>3.95 / 6.95</b>
<i>toasted English muffin, ham, poached free range egg and hollandaise</i>	
<b>EGGS FLORENTINE</b>	<b>3.95 / 6.95</b>
<i>with baby spinach</i>	
<b>EGGS ROYALE</b>	<b>3.95 / 6.95</b>
<i>with smoked Scottish salmon</i>	
<b>SMOKED HADDOCK</b>	<b>6.75</b>
<i>with poached duck egg, wilted spinach and hollandaise sauce</i>	
<b>SAUSAGE SANDWICH</b>	<b>3.75</b>
<i>two grilled Cumberland sausages on toasted ciabatta</i>	
<b>BACON SANDWICH</b>	<b>3.75</b>
<i>with dry cured smoked back bacon</i>	
<b>FREE RANGE SCRAMBLED EGGS</b>	<b>3.95</b>
<i>on toasted sour dough</i>	
<b>WITH SMOKED SALMON</b>	<b>6.95</b>
<b>CROISSANT</b>	<b>1.75</b>
<i>with strawberry jam and butter</i>	

**BROWNS AFTERNOON TEA**

**served 2pm until 5.30pm**  
*Please see separate menu for details*

**PRIX FIXE**

**Two course from £10.95**  
4pm till 6.30pm

*Our two course menu is perfect to enjoy before you go to the theatre or cinema, if you are looking for an early evening meal with friends after work or just enjoying some time with the family.*

**Please ask a team member for availability and a copy of this menu**