



ESTABLISHED 1973

# PRIX FIXE MENU

Available daily from 4pm to 6.30pm, and 9.30pm to 10.30pm

**TWO COURSES FOR £10.95 OR \*£12.95**

(\*dishes chosen from the boxed section of our mains)

## STARTERS

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

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

**BABY SPINACH, AVOCADO & BACON SALAD**

**SLOW ROASTED PEPPERS** with tomatoes, spring onion, garlic and fresh basil

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

## MAIN DISHES

**GRILLED COURGETTE & MOZZARELLA TAGLIONI** tossed in pesto with broad beans, sun dried tomatoes and peas

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

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

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

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

CHOOSE ONE OF THESE MAIN COURSES FROM OUR £12.95 OPTION

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

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

**MOULES FRITES**, a kilo steamed in a fennel and cumin scented crème fraîche broth with sour dough bread

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

**TIGER PRAWN & CHORIZO LINGUINE**, pan fried butterflied tiger prawns tossed with linguine in a tomato, coriander and chorizo sauce

## PUDDINGS

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

**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

## BROWNS COURTROOMS

ST MARTINS LANE • WC2N

Situated in the heart of London's West End, these private rooms cater for between 10 and 250 people

**PRIVATE DINING • CONFERENCES • WEDDINGS**

For more details please call **020 7395 6091**

Also available for private hire are:

**THE RIVERSIDE ROOMS**  
at Browns Butlers Wharf, SE1  
**0207 3781 700** for details

**THE CHURCHILL ROOMS**  
at Browns Mayfair, W1S  
**020 7491 4565** for details

**BROWNS OLD JEWRY, EC2**  
can be hired for private functions at weekends

**0207 606 6677** for information

[www.browns-restaurants.com](http://www.browns-restaurants.com)

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<br><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<br><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<br><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<br><b>Domaine Lucien Lurton et Fils les Garonnelles, France (13.5%)</b><br>An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness | 6.00  | 18.00 |
| TAYLOR'S LBV PORT  | 4.95  | 375ml |
| 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<br>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!<br>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.