



ESTABLISHED 1973

LUNCH & EARLY MENU

Two Courses from £9.95

or if you'd prefer, order an individual main course available Monday to Thursday 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*

BAKED FLAT MUSHROOMS *with chilli, garlic and mozzarella pearls*

BABY SPINACH, AVOCADO & BACON SALAD

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

HAM HOCK TERRINE *with Piccalilli and toasted ciabatta*

MAIN DISHES

GRILLED ASPARAGUS, AUBERGINE, PEPPER & COURGETTE SALAD **6.95**
with dressed mixed leaves, roasted butternut squash, tomatoes and pumpkin seeds

CHICKEN PAPPARDELLE *tossed in a garlic, parsley, white wine and cream sauce* **6.95**

BEEF & OLIVE RAGU *in a tomato sauce tossed with penne rigate* **6.95**

ROAST MEDITERRANEAN VEGETABLE TART *with shallot and thyme pastry, black olive tapenade and fresh rocket* **7.95**

CHICKEN & LEEK PIE *with French beans and mashed potato* **7.95**

BROWNS SMOKED FISHCAKES *with a tomato, red onion and mixed leaf salad served with horseradish crème fraîche* **8.95**

CHARGRILLED CHICKEN SALAD *with grilled pear, pine nuts, apricots, pumpkin seeds, tomato and cous cous with dressed mixed leaves* **9.95**

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

SALMON FILLET *marinated and baked in soy sauce, with shitake and button mushrooms served on chargrilled pak choi* **11.95**

PUDDINGS

add a pudding to a main course for £3.00

POACHED PEAR *with warm chocolate sauce and chocolate ice cream*

APPLE PIE *with custard*

BREAD & BUTTER PUDDING *made with brioche*

PROFITEROLES *with warm chocolate sauce*

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

SIDES

ICEBERG WEDGE *with toasted pine nuts and blue cheese dressing* **2.95**

BREAD BOARD SELECTION **2.85**

FRENCH BEANS **2.50**

CHANTENAY CARROTS *with parsley butter* **2.50**

ASPARAGUS HOLLANDAISE **3.25**

MASHED POTATOES **2.50**

NEW POTATOES **2.50**

DAUPHINOISE POTATOES **3.00**

CHIPS *crisp and seasoned* **2.50**

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.



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PUDDINGS

POACHED PEAR <i>with warm chocolate sauce and chocolate ice cream</i>	3.95
APPLE PIE <i>with custard</i>	4.95
PIMMS JELLY <i>with strawberry coulis, apple and fresh mint</i>	4.75
RICH DAIRY ICE CREAM <i>choose from vanilla, strawberry or chocolate, with a home-baked cookie</i>	4.75
PROFITEROLES <i>with warm chocolate sauce</i>	4.95
BREAD & BUTTER PUDDING <i>made with brioche</i>	4.95
STICKY TOFFEE PUDDING <i>with a rich toffee sauce and clotted cream</i>	5.45
RASPBERRY & CHOCOLATE BROWNIE <i>a light yet rich chocolate pudding infused with raspberries and served with vanilla ice cream</i>	5.65
BROWNS CHEESE BOARD <i>with fresh bread, crackers, grapes and celery</i>	5.95

BROWNS CHEESECAKES *we have a fantastic selection of delicious cheesecakes, ideal to choose a few to share or simply pick your favourite and indulge! Baked vanilla, chocolate, lemon, strawberry, banoffee or rum and raisin* 5.25

AFTER DINNER DRINKS

MEANTIME RASPBERRY GRAND CRU WHEAT BEER <i>a perfect partner to our Raspberry and Chocolate Brownie</i>	(6.5ABV)	3.50
MEANTIME BOTTLE CONDITIONED PORTER STYLE CHOCOLATE ALE <i>for a true chocoholic!</i>	(6.5ABV)	3.50
	125ml	500ml
CHATEAU DU SEUIL Cernons, France (12.5%) <i>this appellation borders Sauternes and benefits from similar conditions that encourage botrytis and so a rich luscious wine</i>	5.00	20.00
MOSCATEL ORO CATALUNYA Torres, Spain (15%) <i>the grapes are allowed to ripen and shrivel almost to raisins before pressing, creating a very sweet wine</i>	4.00	16.00
		375ml
NOBEL LATE HARVEST RIESLING Bowden's Folly, South Africa (12.5%) <i>the natural high sugar level is balanced by crisp, racy acidity, typical of Riesling</i>	4.50	13.50
	100ml	
TAYLOR'S LBV PORT	4.95	
COCKBURN'S RUBY PORT	4.75	
WARRE'S OTIMA 10YR OLD TAWNY PORT	5.95	

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 <i>with Devonshire clotted cream and strawberry jam</i>	2.95
AFTERNOON TEA <i>a pot of tea with crustless sandwiches (cucumber and cream cheese/smoked Scottish salmon), slice of rich fruit cake and a large fruit scone with Devonshire clotted cream and strawberry jam</i>	6.75
AFTERNOON TEA WITH CHAMPAGNE <i>enjoy an Afternoon Tea with a chilled glass of Piper Heidsieck NV</i>	12.75
A MOST UNUSUAL AFTERNOON TEA (FOR 2 PEOPLE TO SHARE) <i>two large Hendrick's and tonics infused with a slice of cucumber, served with our sandwiches, two scones with Devonshire cream and strawberry jam plus two slices of rich fruit cake</i>	16.95
BROWNS CHEESECAKES <i>please see our pudding section for details</i>	5.25

COFFEE • TEA • INFUSIONS

We use a blend of Brazilian Santos Arabica beans for our coffee that are freshly roasted for us, by an independent coffee company, the day we place the order to ensure absolute freshness

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

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