

**APERITIFS**

125ml glass

BROWNS CHAMPAGNE COCKTAIL	7.35
<i>our twist on the classic with Cointreau and Courvoisier VSOP Exclusif and an Angostura infused sugar cube</i>	
KIR ROYALE	6.95
<i>Champagne with crème de cassis</i>	
CLASSIC BELLINI	4.75
<i>white peach and Prosecco</i>	
BROWNS BELLINI	6.95
<i>for those whose bubbly must be French, Champagne and white peach</i>	
CHAM CHAM	6.95
<i>Champagne and Chambord Raspberry Liqueur</i>	
PIMMS ROYALE	6.95
<i>Pimms No 1 and Champagne with a strawberry garnish</i>	

CHILLED WHITE PORT & FENTIMANS TONIC	3.75
<i>with fresh mint and lime - a deliciously different and refreshing drink</i>	
GRAND ESPRIT	4.00
<i>a refreshing blend of Grand Marnier, elderflower cordial, soda and fruit garnish - also available in a pitcher to share with friends</i>	15.75
SAPPHIRE ROSATO	4.95
<i>Bombay Sapphire, Martini Rosato and Bitter Lemon over ice</i>	
ELDERFLOWER & CUCUMBER COLLINS	5.75
<i>Hendrick's Gin, elderflower cordial, lemon and soda</i>	

SIDES

BABY SPINACH, AVOCADO & BACON SALAD	3.75
ICEBERG WEDGE <i>with toasted pine nuts and blue cheese dressing</i>	2.95
BREAD BOARD SELECTION	2.85
FRENCH BEANS	2.50
CHANTENAY CARROTS <i>with parsley butter</i>	2.50
ASPARAGUS HOLLANDAISE	3.25
CREAMED SPINACH	2.50
MASHED POTATOES	2.50
NEW POTATOES	2.50
DAUPHINOISE POTATOES	3.00
CHIPS <i>crisp and seasoned</i>	2.50

PRIX FIXE**Two courses from £12.95**

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

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 12.5% will be added to parties of 5 or more, which goes directly to the team who serve you.

STARTERS

SOUP OF THE DAY <i>home-made and served with fresh crusty bread</i>	4.50
SLOW ROASTED PEPPERS <i>with tomatoes, garlic and fresh basil</i>	5.95
PRAWN COCKTAIL <i>served with brown bread and butter</i>	5.95
BAKED SCOTTISH LANGOUSTINE <i>with spinach, cream and Emmental served with crusty bread</i>	6.95
BABY SPINACH, AVOCADO & BACON SALAD	3.65
CHICKEN LIVERS <i>pan-fried with raspberries served with brioche</i>	5.95
HAM HOCK TERRINE <i>with Piccalilli and toasted ciabatta</i>	6.25
BAKED FLAT MUSHROOMS <i>with chilli, garlic and mozzarella pearls</i>	4.75
GRILLED SOMERSET GOATS CHEESE <i>with a dressed fig and hazelnut salad</i>	6.95
PAN SEARED SCALLOPS <i>with bacon, spinach a confit of sweet peppers</i>	8.35
HALF A DOZEN FRESH OYSTERS <i>with shallot vinegar, lemon and Tabasco - to ensure absolute freshness these are subject to availability</i>	7.95
GRILLED OYSTER FLORENTINE <i>three oysters with spinach, cream and parmesan</i>	4.95
CRAB AND AVOCADO SALAD <i>crab meat with crème fraîche, a touch of lemon and parsley served with dressed mixed leaves and ripe avocado</i>	6.85

FISH & SALADS

FRESH FISH OF THE DAY <i>(market price - please see blackboard)</i>	
GRILLED ASPARAGUS, AUBERGINE, PEPPER & COURGETTE SALAD <i>with dressed mixed leaves, roasted butternut squash, tomatoes and pumpkin seeds</i>	8.95
SALMON SALAD <i>kiln cured salmon with dressed mixed leaves, spring onions, butternut squash, roasted beetroot and crème fraîche</i>	9.95
PRAWN & CHORIZO LINGUINE <i>pan-fried butterflied tiger prawns tossed with linguine in a tomato and chorizo sauce</i>	10.75
BROWNS SMOKED FISHCAKES <i>with a tomato, red onion and mixed leaf salad served with horseradish crème fraîche</i>	10.35
SEARED BEEF FILLET SALAD <i>with chilli, garlic, soy and spring onions</i>	11.50
WHOLE BAKED SEA BREAM <i>with lemon and ginger served with wilted spinach and new potatoes</i>	12.50
CHARGRILLED CHICKEN SALAD <i>with grilled pear, pine nuts, apricots, pumpkin seeds, tomato and cous cous with dressed mixed leaves</i>	11.50
SEAFOOD PLATTER <i>smoked salmon, Browns crab mix, squid, kiln cured salmon with horseradish crème fraîche, large shell-on tiger prawn and marinated king scallop served with brown bread and butter</i>	12.50
Add a Fresh Oyster to your platter 1.50 each	
SALMON FILLET <i>marinated and baked in soy sauce, with shitake and button mushrooms served on chargrilled pak choi</i>	12.95
FISH & CHIPS <i>tempura battered cod with minted mushy peas and tartar sauce</i>	10.95

MAIN DISHES

VEGETARIAN DAILY SPECIAL <i>your server will inform you of today's specials</i>	
REUBEN SANDWICH <i>pastrami, Emmental cheese, Russian dressing and sauerkraut served with chips</i>	6.75
CHICKEN SANDWICH <i>with dry cured smoked streaky bacon, baby spinach, tomato and mayonnaise served with chips</i>	7.95
ROAST MEDITERRANEAN VEGETABLE TART <i>with shallot and thyme pastry, black olive tapenade and fresh rocket</i>	9.75
BEEF & OLIVE RAGU <i>in a tomato sauce tossed with penne rigate</i>	8.45
CHICKEN PAPPARDELLE <i>tossed in a garlic, parsley, white wine and cream sauce</i>	8.95
SLOWLY BRAISED PORK <i>with black pudding and crisped bacon served with mashed potato and sage gravy</i>	11.75
STEAK, MUSHROOM & GUINNESS PIE <i>with French beans and mashed potato</i>	9.95
CHICKEN SCHNITZEL <i>panfried breaded chicken breast served with a poached egg and a tomato, onion and herb salad</i>	10.75
RACK OF LAMB <i>tender roasted four bone rack with a red wine jus, sprouting broccoli and dauphinoise potatoes</i>	14.50
ROAST HALF OF DUCK <i>with an orange sauce, new potatoes and French beans</i>	14.95
CALVES LIVER & BACON <i>with mashed potato and a green peppercorn sauce</i>	14.50
GRILLED CHICKEN <i>topped with prosciutto and taleggio cheese with hollandaise and chips</i>	12.50
BROWNS BACON CHEESE BURGER <i>with dry cured smoked streaky bacon and Emmental served with iceberg, red onion, beef tomato, pickle, celeriac coleslaw and chips</i>	10.75
STEAK FRITES <i>6oz prime sirloin served with a lemon, parsley and peppercorn butter, watercress and chips</i>	12.75
28 DAY AGED RIB EYE STEAK <i>chargrilled 10oz steak served with chips and watercress</i>	15.75
CHARGRILLED FILLET STEAK <i>chargrilled prime 8oz steak with grilled mushroom, tomato, watercress and chips</i>	18.95
ADD BÉARNAISE OR PEPPERCORN SAUCE TO YOUR STEAK	0.95
TWO GIANT FRESH WATER PRAWNS WITH YOUR STEAK	3.75

APPETISERS TO SHARE**ANTIPASTI PLATES**

served with a bowl of fresh breads

• Vegetarian	9.95
• Italian Meat	10.95
• Seafood	13.50

CAMEMBERT <i>box baked with rosemary and garlic served with grapes and crusty bread</i>	7.50
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FLATBREADS *thin and crisp, topped with:*

• Garlic, Rocket and Parmesan	4.95
• Prosciutto, Chorizo, Mozzarella and Roasted Peppers	5.85
• Spicy Beef and Mushroom	5.95
• Pulled Pork and Apple with a barbeque sauce	5.75

BREAKFAST & BRUNCH

served until 12 noon daily

TRADITIONAL BREAKFAST	7.95
<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>	
FRESH MELON & PINEAPPLE	3.75
<i>with Greek style yoghurt and berries</i>	
EGGS BENEDICT <i>toasted</i>	3.95 / 6.95
<i>English muffin, ham, poached free range egg and hollandaise or</i>	
EGGS FLORENTINE <i>with baby spinach or</i>	
EGGS ROYALE <i>with smoked Scottish salmon</i>	
SMOKED FISHCAKE <i>with poached egg and hollandaise</i>	6.75
SAUSAGE SANDWICH	3.75
<i>two grilled Cumberland sausages on toasted ciabatta</i>	
BACON SANDWICH	3.75
<i>with dry cured smoked back bacon</i>	
FREE RANGE SCRAMBLED EGGS <i>on toasted sour dough</i>	3.95
WITH SMOKED SALMON	6.95
CROISSANT <i>with strawberry jam and butter</i>	1.75
GRANOLA <i>toasted oats with raisins and honey, served with chilled or steamed milk</i>	1.75
BROWNS BREAKFAST SMOOTHIE	3.50
<i>orange, mango, banana, honey, yoghurt and granola</i>	

BROWNS AFTERNOON TEA

served 2 until 5.30pm
A selection of sandwiches, scones, fruit cake and cheesecakes - please see separate menu for details

SUNDAY ROAST

RIB OF BEEF	9.95
HALF ROAST CHICKEN	8.95
LOIN OF PORK	7.95

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