



## APERITIFS

125ml glass

<b>BROWNS CHAMPAGNE COCKTAIL</b>	7.50
<i>our twist on the classic with Cointreau and Courvoisier VSOP Exclusif and an Angostura infused sugar cube</i>	
<b>KIR ROYALE</b>	6.95
<i>Champagne with crème de cassis</i>	
<b>CLASSIC BELLINI</b>	4.95
<i>white peach and Prosecco</i>	
<b>BROWNS BELLINI</b>	6.95
<i>for those whose bubbly must be French, Champagne and white peach</i>	
<b>RESERVE DE SOURS SPARKLING ROSÉ</b>	4.95
<i>Chateau de Sours, Bordeaux, France Fresh and floral with red berry bouquet and the quality you'd expect from this region</i>	
<b>CHAM CHAM</b>	6.95
<i>Champagne and Chambord Raspberry Liqueur</i>	
<b>PIMMS ROYALE</b>	6.95
<i>Pimms No 1 and Champagne with a strawberry garnish</i>	
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<b>GRAND ESPRIT</b>	4.50
<i>a refreshing blend of Grand Marnier, elderflower cordial, soda and fruit garnish - also available in a pitcher to share with friends</i>	
<b>SAPPHIRE ROSATO</b>	4.95
<i>Bombay Sapphire, Martini Rosato and Bitter Lemon over ice</i>	
<b>ELDERFLOWER &amp; CUCUMBER COLLINS</b>	5.75
<i>Hendrick's Gin, elderflower cordial, lemon and soda</i>	

## SIDES

<b>BABY SPINACH, AVOCADO &amp; BACON SALAD</b>	3.75
<b>BROWNS HOUSE SALAD</b>	3.50
<b>BREAD BOARD SELECTION</b>	2.95
<b>FRENCH BEANS</b>	2.50
<b>CHANTENAY CARROTS</b> <i>with parsley butter</i>	2.50
<b>HONEY ROAST PARSNIPS</b>	2.50
<b>CREAMED SPINACH</b>	2.50
<b>MASHED POTATOES</b>	2.50
<b>NEW POTATOES</b>	2.50
<b>CHIPS</b> <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.

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>	4.75
<b>SLOW ROASTED PEPPERS</b> <i>with tomatoes, garlic and fresh basil</i>	5.95
<b>PRAWN COCKTAIL</b> <i>served with brown bread and butter</i>	5.95
<b>SCOTTISH LANGOUSTINE GRATIN</b> <i>with spinach, Emmental and cream served with crusty bread</i>	7.50
<b>PAN SEARED BLACK PEARL SCALLOPS</b> <i>with a lemon and pea risotto and chilli butter dressing</i>	8.50
<b>HALF A DOZEN FRESH OYSTERS</b> <i>with shallot vinegar, lemon and Tabasco - to ensure absolute freshness these are subject to availability</i>	8.50
<b>CHICKEN &amp; DUCK LIVER PARFAIT</b> <i>with apple, pear and onion chutney and toasted rye bread</i>	5.95
<b>BLACK PUDDING, APPLE &amp; CHORIZO SALAD</b> <i>with shallot and walnut dressed frizee</i>	5.75
<b>BAKED FLAT MUSHROOMS</b> <i>with chilli, garlic and mozzarella pearls</i>	4.95
<b>GOATS CHEESE &amp; RED ONION TART</b> <i>with roast red pepper and rocket</i>	6.85
<b>CRAB AND AVOCADO SALAD</b> <i>crab meat with crème fraîche, a touch of lemon and parsley served with dressed mixed leaves and ripe avocado</i>	6.95

## FISH & SALADS

<b>FRESH FISH OF THE DAY</b> <i>(market price - please see blackboard)</i>	
<b>BROWNS SMOKED FISHCAKES</b> <i>with a tomato, red onion and mixed leaf salad served with horseradish crème fraîche</i>	10.75
<b>ROAST PEPPER, VINE TOMATO &amp; BUTTERNUT SQUASH SALAD</b> <i>with haricot beans and dressed mixed leaves with a pine nut, apricot and pomegranate dressing</i>	8.95
<b>PRAWN &amp; CHORIZO LINGUINE</b> <i>pan-fried butterflied tiger prawns tossed with linguine in a tomato and chorizo sauce</i>	10.95
<b>CHARGILLED CHICKEN SALAD</b> <i>with grilled pear, pine nuts, apricots, pumpkin seeds, tomato and cous cous with dressed mixed leaves</i>	11.75
<b>WHOLE BAKED SEA BREAM</b> <i>with lemon and ginger served with wilted spinach and new potatoes</i>	12.95
<b>MONKFISH WRAPPED IN PROSCIUTTO</b> <i>with a tomato, spinach and sweet pepper confit served with parsley buttered new potatoes</i>	13.95
<b>SALMON FILLET</b> <i>marinated and baked in soy sauce, with shitake and button mushrooms served on chargilled pak choi</i>	13.50
<b>SEAFOOD PLATTER</b> <i>smoked salmon, gravadlax, tiger prawns, large shell on shrimp, mackerel pate, sweet roll mop and brown bread and butter</i>	13.95
<b>Add a Fresh Oyster to your platter 1.50 each</b>	
<b>FISH &amp; CHIPS</b> <i>tempura battered cod with minted mushy peas and tartar sauce</i>	10.95

## MAIN DISHES

<b>VEGETARIAN DAILY SPECIAL</b> <i>your server will inform you of today's specials</i>	
<b>ROAST MEDITERRANEAN VEGETABLE TART</b> <i>with shallot and thyme pastry, black olive tapenade and fresh rocket</i>	9.95
<b>BROAD BEAN, PEA, GRILLED COURGETTE &amp; PESTO</b> <i>tossed with tagliolini, sundried tomatoes and mozzarella pearls</i>	8.95
<b>CHICKEN SANDWICH</b> <i>with dry cured smoked streaky bacon, baby spinach, tomato and mayonnaise served with chips</i>	7.95
<b>STEAK, MUSHROOM &amp; GUINNESS PIE</b> <i>with French beans and mashed potato</i>	10.95
<b>SLOWLY BRAISED PORK</b> <i>with black pudding and crisped bacon served with mashed potato and sage gravy</i>	11.95
<b>CHICKEN SCHNITZEL</b> <i>panfried breaded chicken breast served with a poached egg and a tomato, onion and herb salad</i>	10.95
<b>CALVES LIVER &amp; BACON</b> <i>with mashed potato and a green peppercorn sauce</i>	14.35
<b>CHARGILLED HAUNCH OF VENISON</b> <i>with a redcurrant jus, peppered parsnip mash, wilted spinach and honey roasted pear</i>	16.75
<b>SLOWLY COOKED SHOULDER OF LAMB</b> <i>with garlic and rosemary jus, sprouting broccoli, chantenay carrots and mashed potato</i>	14.50
<b>GUINEA FOWL</b> <i>grilled breast and braised leg with a coq au vin style sauce and rice</i>	13.95
<b>GRILLED CHICKEN</b> <i>topped with prosciutto and taleggio cheese with basil oil, hollandaise and chips</i>	12.95
<b>BROWNS BACON CHEESE BURGER</b> <i>with dry cured smoked streaky bacon and Emmental served with iceberg, red onion, beef tomato, pickle, celeriac coleslaw and chips</i>	10.95
<b>STEAK FRITES</b> <i>6oz prime sirloin served with a lemon, parsley and peppercorn butter, watercress and chips</i>	12.95
<b>28 DAY AGED RIB EYE STEAK</b> <i>chargilled 10oz steak served with chips and watercress</i>	15.95
<b>CHARGILLED FILLET STEAK</b> <i>chargilled prime 8oz steak with grilled mushroom, tomato, watercress and chips</i>	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

## APPETISERS TO SHARE

<b>ANTIPASTI PLATES</b> <i>served with fresh bread</i>	
• Vegetarian	10.95
• Meat and Chargilled Mediterranean Vegetables	11.95
• Seafood	14.95
<b>CAMEMBERT</b> <i>box baked with rosemary and garlic served with grapes and crusty bread</i>	7.50
<b>FLATBREADS</b> <i>thin and crisp, topped with:</i>	
• Garlic, Rocket and Parmesan	4.95
• Prosciutto, Chorizo, Mozzarella and Roasted Peppers	5.95
• Tiger Prawn and Sun Dried Tomato	6.45
• Pulled Pork and Apple with a Barbeque Sauce	5.75

## BREAKFAST & BRUNCH

<b>served until 12 noon daily</b>	
<b>TRADITIONAL BREAKFAST</b>	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>	
<b>FRESH MELON &amp; PINEAPPLE</b>	3.75
<i>with Greek style yoghurt and berries</i>	
<b>EGGS BENEDICT</b> <i>toasted English muffin, ham, poached free range egg and hollandaise or</i>	3.95 / 6.95
<b>EGGS FLORENTINE</b> <i>with baby spinach or</i>	
<b>EGGS ROYALE</b> <i>with smoked Scottish salmon</i>	
<b>SMOKED FISHCAKE</b> <i>with poached egg and hollandaise</i>	6.75
<b>SAUSAGE SANDWICH</b>	3.75
<i>two grilled Cumberland sausages on toasted ciabatta</i>	
<b>BACON SANDWICH</b>	3.75
<i>with dry cured smoked back bacon</i>	
<b>FREE RANGE SCRAMBLED EGGS</b>	3.95
<i>on toasted sour dough</i>	
<b>WITH SMOKED SALMON</b>	6.95
<b>CROISSANT</b> <i>with strawberry jam and butter</i>	1.75
<b>GRANOLA</b> <i>toasted oats with raisins and honey, served with chilled or steamed milk</i>	1.75
<b>BROWNS BREAKFAST SMOOTHIE</b>	3.50
<i>orange, mango, banana, honey, yoghurt and granola</i>	

## BROWNS AFTERNOON TEA

served 2 until 5.30pm

Please see separate menu for details

## SUNDAY ROAST

<b>RIB OF BEEF</b>	10.95
<b>HALF ROAST CHICKEN</b>	9.95
<b>LOIN OF PORK</b>	8.95
<i>all served with cauliflower cheese, selection of seasonal vegetables and roast potatoes</i>	

TO SEE FULL DESCRIPTIONS OF OUR WINES, PLEASE SEE THE DRINKS MENU ON YOUR TABLE

## WHITE WINE

HOUSE RECOMMENDATIONS			NEW WORLD			OLD WORLD		
	175ml	750ml		175ml	750ml		175ml	750ml
CATARRATTO CHARDONNAY Valloro, Sicily, Italy (12.5%)	3.25	12.95	SEMILLON/CHARDONNAY Cramner Deckchair, S.E. Australia (13%)	3.85	14.95	MUSCADET DE SÈVRE ET MAINE SUR LIE Château du Poyet, V. Vignes, Loire France (12%)	3.95	15.95
CHENIN BLANC George Kinross, South Africa (13%)	3.45	13.95	CHARDONNAY Fay Mckenzie, S.E. Australia (12.5%)	3.95	15.95	ALBARIÑO Raimat, Costers del Segre, Spain (13%)	4.35	16.95
FIANO Fontalta, Sicily, Italy (13%)	3.85	14.95	SAUVIGNON BLANC Firefinch, Springfield Estate, South Africa (12.5%)	4.65	17.95	PINOT GRIGIO Francesco Scritti, Venezie, Italy (12%)	4.65	17.95
SAUVIGNON BLANC Soleus Organic, Colchagua Valley, Chile (13.5%)	3.95	15.95	RIESLING Knappstein, Clare Valley, Australia (13%)	4.85	18.95	VIOGNIER Baron Philippe de Rothschild, Vin de Pays d'Oc, France (13%)	4.85	18.95
CHARDONNAY Le Grand Noir, Vin de Pays d'Oc France (13%)	4.65	17.95	SAUVIGNON BLANC Maven, Marlborough New Zealand (12.5%)	4.95	19.95	GAVI DI GAVI La Minaia, Piemonte, Italy (12%)	4.95	19.95

### RESERVE SELECTION

CHARDONNAY 2007 Domaines Barons Rothschild (Lafite), Languedoc France (13%)	22.00	PINOT GRIS 2007 Trinity Hill, Gimblett Gravels, New Zealand (14%)	25.00	POUILLY-FUMÉ 2007/08 Domian Jean-Claude Chatelain, Loire, France (12.5%)	28.00
CHABLIS 1er CRU VAULIGNEAU 2005 Domaine de La Motte, France (13%)	33.00	SAUVIGNON BLANC-SEMILLION 2008 Cape Mentelle, Margaret River, Australia (13%)	29.00	MONTAGNY 1er CRU, LA GRANDE ROCHE 2006/07 Louis Latour, Burgundy, France (13.5%)	34.00
GEWÜRZTRAMINER 2006 F.E. Trimbach, Alsace, France (12%)	27.00	SAUVIGNON BLANC 2008 Cloudy Bay, Marlborough, New Zealand (12%)	35.00	PULIGNY MONTRACHET 2006 Marie Louise Parisot, Burgundy, France (13%)	39.00

## RED WINE

HOUSE RECOMMENDATIONS			NEW WORLD			OLD WORLD		
	175ml	750ml		175ml	750ml		175ml	750ml
MERLOT CABERNET Valloro, Italy, Veneto (12%)	3.25	12.95	SHIRAZ/CABERNET Andrew Hurley, S.E. Australia (14%)	3.95	15.95	CABERNET FRANC/MERLOT Daniel Oliver, Bergerac, France (12.5%)	3.95	15.95
CABERNET/SHIRAZ/MERLOT George Kinross, South Africa (14%)	3.45	13.95	MERLOT Soleus Organic, Colchagua Valley, Chile (14%)	4.35	16.95	SYRAH Baron Philippe de Rothschild, Vin de Pays d'Oc, France (13.5%)	4.35	16.95
SALICE SALENTINO 35 Parallelo, Puglia, Italy (13%)	3.85	14.95	MALBEC Casa Juanita, Argentina (13.5%)	4.65	17.95	MONTEPULCIANO Gran Sasso, Abruzzo, Italy (13.5%)	4.65	17.95
SHIRAZ Peter Lehman 'My Word is my Bond', Barossa Valley, Australia (14.5%)	4.35	16.95	ZINFANDEL Painter Bridge, J Lohr, California USA (13%)	4.85	18.95	TEMPRANILLO/SYRAH/CABERNET Finca Venta de Don Quijote, Spain (14%)	4.85	18.95
TEMPRANILLO 1860 Riscal, Castilla y Leon Spain (13.5%)	4.85	18.95	PINOT NOIR Errázuriz, Casablanca Valley, Chile (14.5%)	4.95	19.95	BROUILLY 2005/07 Chateaux de Pierreux, France (13%)	4.95	19.95

### RESERVE SELECTION

TEMPRANILLO Prios, Ribera del Duero, Spain (13.5%)	22.00	CHATEAU MUSAR 2000 Gaston Hocar, Bekaa Valley, Lebanon (13%)	37.00	NUITS-SAINT-GEORGES 2006/07 Pierre Lamotte, Burgundy, France (13%)	34.00
GIGONDAS 2005/06 Clos la Grande Boissière, Rhône, France (13.5%)	24.00	CABERNET MERLOT 2006/07 Cape Mentelle, Margaret River, Australia (14%)	29.00	AMARONE DELLA VALPOLICELLA 2005/06 Classico Ca Montini, Italy (15%)	38.00
CHATEAU LA TOUR DE BESSAN 2005/06 Cru Bourgeois, Margaux, France (12.5%)	30.00	PINOT NOIR 2005/06 Cloudy Bay, Marlborough, New Zealand (14%)	36.00	RIOJA ESPECIAL 1998/2001 Faustino de Autor, Spain (13%)	39.00

## ROSÉ WINE

RESERVE DE SOURS SPARKLING ROSÉ Chateau de Sours, Bordeaux, France	4.95	24.95	SHIRAZ-ROSÉ Hampton Station, S.E. Australia (12%)	3.45	13.95	PINOT GRIGIO 'TERRACOTTA' Francesco Scritti, Venezie, Italy (12%)	4.65	17.95
			CINSAULT ROSÉ La Lande, Vin de Pays d'Oc France (12%)	3.95	15.95	TEMPRANILLO Faustino V, Rioja, Spain (12%)	4.95	19.95

## \* FINE WINE

GEVERY-CHAMBERTIN 2006 Louis Jadot, Beaune, France (12.5%)	44.00	CHATEAU HAUT-BAGES-AVEROUS 2001 Pauillac, Bordeaux, France (12.5%)	55.00	CHATEAU TALBOT 2001 4ème Cru Classé Saint-Julien, Bordeaux France (13%)	75.00
CÔTE RÔTIE 2004/05 Les Jumelles, Paul Jaboulet Aîné, Rhône, France (12.5%)	49.00	CHASSAGNE-MONTRACHET 1er CRU MORGEOT 2005 Clos de la Chapelle, Domaine Duc de Magenta, Burgundy, France (13.5%)	65.00	PENFOLDS GRANGE 1999 Shiraz Bin 95, South-Eastern Australia (14%)	135.00

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 YOUR CHOICE

## CHAMPAGNE & SPARKLING

PROSECCO DELLA VENEZIA, Italy	(125ml)	750ml	VEUVE CLICQUOT BRUT ROSÉ, NV	750ml
GREEN POINT NV BRUT, Australia	4.75	21.95	LAURENT-PERRIER ROSÉ, NV	55.00
PIPER HEIDSIECK BRUT, NV	4.95	24.95	DOM PERIGNON VINTAGE 2000	65.00
MOËT & CHANDON BRUT, NV	6.95	33.95	*PERRIER-JOUËT BELLE EPOQUE BRUT 1999	99.00
VEUVE CLICQUOT BRUT, NV		39.95	*PERRIER-JOUËT BELLE EPOQUE BRUT ROSÉ Vintage 2002	95.00
BOLLINGER SPECIAL CUVÉE BRUT NV	8.95	44.95	*KRUG GRAND CUVÉE BRUT, NV	125.00
	60.00			135.00

\*AVAILABLE IN SELECTED BROWNS. PLEASE ASK THE TEAM