

**APERITIFS**

125ml glass

BROWNS CHAMPAGNE COCKTAIL	7.50
<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	4.95
<i>white peach and Prosecco</i>	
BROWNS BELLINI	6.95
<i>for those whose bubbly must be French, Champagne and white peach</i>	
RESERVE DE SOURS SPARKLING ROSÉ	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>	
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>	
GRAND ESPRIT	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>	17.95
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
BROWNS HOUSE SALAD	3.50
BREAD BOARD SELECTION	2.95
FRENCH BEANS	2.50
CHANTENAY CARROTS <i>with parsley butter</i>	2.50
HONEY ROAST PARSNIPS	2.50
CREAMED SPINACH	2.50
MASHED POTATOES	2.50
NEW POTATOES	2.50
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.

All prices include VAT at the current rate.

STARTERS

SOUP OF THE DAY <i>home-made and served with fresh crusty bread</i>	4.75
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
SCOTTISH LANGOUSTINE GRATIN <i>with spinach, Emmental and cream served with crusty bread</i>	7.50
PAN SEARED BLACK PEARL SCALLOPS <i>with a lemon and pea risotto and chilli butter dressing</i>	8.50
HALF A DOZEN FRESH OYSTERS <i>with shallot vinegar, lemon and Tabasco - to ensure absolute freshness these are subject to availability</i>	8.50
CHICKEN & DUCK LIVER PARFAIT <i>with apple, pear and onion chutney and toasted rye bread</i>	5.95
BLACK PUDDING, APPLE & CHORIZO SALAD <i>with shallot and walnut dressed frizee</i>	5.75
BAKED FLAT MUSHROOMS <i>with chilli, garlic and mozzarella pearls</i>	4.95
GOATS CHEESE & RED ONION TART <i>with roast red pepper and rocket</i>	6.85
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>	6.95

FISH & SALADS

FRESH FISH OF THE DAY <i>(market price - please see blackboard)</i>	
BROWNS SMOKED FISHCAKES <i>with a tomato, red onion and mixed leaf salad served with horseradish crème fraîche</i>	10.75
ROAST PEPPER, VINE TOMATO & BUTTERNUT SQUASH SALAD <i>with haricot beans and dressed mixed leaves with a pine nut, apricot and pomegranate dressing</i>	8.95
PRAWN & CHORIZO LINGUINE <i>pan-fried butterflied tiger prawns tossed with linguine in a tomato and chorizo sauce</i>	10.95
CHARGRILLED CHICKEN SALAD <i>with grilled pear, pine nuts, apricots, pumpkin seeds, tomato and cous cous with dressed mixed leaves</i>	11.75
WHOLE BAKED SEA BREAM <i>with lemon and ginger served with wilted spinach and new potatoes</i>	12.95
MONKFISH WRAPPED IN PROSCIUTTO <i>with a tomato, spinach and sweet pepper confit served with parsley buttered new potatoes</i>	13.95
SALMON FILLET <i>marinated and baked in soy sauce, with shitake and button mushrooms served on chargrilled pak choi</i>	13.50
SEAFOOD PLATTER <i>smoked salmon, gravadlax, tiger prawns, large shell on shrimp, mackerel pate, sweet roll mop and brown bread and butter</i> Add a Fresh Oyster to your platter 1.50 each	13.95
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>	
ROAST MEDITERRANEAN VEGETABLE TART <i>with shallot and thyme pastry, black olive tapenade and fresh rocket</i>	9.95
BROAD BEAN, PEA, GRILLED COURGETTE & PESTO <i>tossed with tagliolini, sundried tomatoes and mozzarella pearls</i>	8.95
CHICKEN SANDWICH <i>with dry cured smoked streaky bacon, baby spinach, tomato and mayonnaise served with chips</i>	7.95
STEAK, MUSHROOM & GUINNESS PIE <i>with French beans and mashed potato</i>	10.95
SLOWLY BRAISED PORK <i>with black pudding and crisped bacon served with mashed potato and sage gravy</i>	11.95
CHICKEN SCHNITZEL <i>panfried breaded chicken breast served with a poached egg and a tomato, onion and herb salad</i>	10.95
CALVES LIVER & BACON <i>with mashed potato and a green peppercorn sauce</i>	14.35
CHARGRILLED HAUNCH OF VENISON <i>with a redcurrant jus, peppered parsnip mash, wilted spinach and honey roasted pear</i>	16.75
SLOWLY COOKED SHOULDER OF LAMB <i>with garlic and rosemary jus, sprouting broccoli, chantenay carrots and mashed potato</i>	14.50
GUINEA FOWL <i>grilled breast and braised leg with a coq au vin style sauce and rice</i>	13.95
GRILLED CHICKEN <i>topped with prosciutto and taleggio cheese with basil oil, hollandaise and chips</i>	12.95
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>	10.95
STEAK FRITES <i>6oz prime sirloin served with a lemon, parsley and peppercorn butter, watercress and chips</i>	12.95
28 DAY AGED RIB EYE STEAK <i>chargrilled 10oz steak served with chips and watercress</i>	15.95
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 fresh bread*

• Vegetarian	10.95
• Meat and Chargrilled Mediterranean Vegetables	11.95
• Seafood	14.95

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	5.95
• Tiger Prawn and Sun Dried Tomato	6.45
• Pulled Pork and Apple with a Barbeque Sauce	5.75

BREAKFAST & BRUNCH*served until 12 noon daily*

TRADITIONAL BREAKFAST <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>	7.95
FRESH MELON & PINEAPPLE <i>with Greek style yoghurt and berries</i>	3.75
EGGS BENEDICT <i>toasted English muffin, ham, poached free range egg and hollandaise or</i>	3.95 / 6.95
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 <i>two grilled Cumberland sausages on toasted ciabatta</i>	3.75
BACON SANDWICH <i>with dry cured smoked back bacon</i>	3.75
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 <i>orange, mango, banana, honey, yoghurt and granola</i>	3.50

BROWNS AFTERNOON TEA*served 2 until 5.30pm**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