





BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

BUFFET



All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones.  = made with vegetarian ingredients.  = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. ^ = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.

BUFFET

Minimum 10 people. Choose from the options below:

ANY 6 ITEMS 15.95 PER PERSON

ANY 8 ITEMS 19.95 PER PERSON

ANY 10 ITEMS 22.95 PER PERSON

Add extra for 2.50 per item, per person

MEAT

CHEESEBURGER SLIDERS

CHERRY ORCHARD SAUSAGES WITH STOKES RED ONION MARMALADE

PULLED SALT BEEF & ISLE OF MAN CHEDDAR CROQUETTES

BRITISH CHARCUTERIE WITH GOLDEN BEETROOT PICCALILLI

CRISPY PORK BELLY BITES WITH BRAMLEY APPLE BUTTER

FISH

LIGHTLY-DUSTED CALAMARI WITH AIOLI

CRAB & AVOCADO ON TOAST

TEMPURA COD GOUJONS WITH TARTARE SAUCE

SEVERN & WYE SMOKED SALMON ON SOURDOUGH

SMOKED HADDOCK FISHCAKES WITH SEA HERB MAYONNAISE

VEGETARIAN

BRITISH CHEESE BOARD (V)

CORONATION CAULIFLOWER WITH CUCUMBER, MINT & COCONUT RAITA (VE)

BEETROOT HASH WITH SMASHED AVOCADO & STRAW FRIES (V)

COURGETTE FRITTERS WITH BORAGE HONEY, YOGHURT & MINT (V)

SALAD/SIDES

Add any of the below for 1.50 per person

SEASONED FRIES (VE)

BUTTERED HERITAGE POTATOES (V)

BROWNS SPRING SALAD (VE)

DESSERTS

Add any of the below for 3.00 per person

BELGIAN CHOCOLATE BROWNIES (V)

SALTED CARAMEL PROFITEROLES (V)

ST CLEMENT'S POSSET, HOMEBAKED SHORTBREAD (V)