

NOCELLARA OLIVES (VE) • 2.95

WHOLE BAKED SOURDOUGH (V)
Netherend Farm butter • 4.50

MIXED NUTS (VE) • 2.50

Starters

DEVON CRAB & AVOCADO

Crab mayo, sourdough toast • 9.50

NORTH ATLANTIC PRAWN COCKTAIL

Chopped lettuce, toasted brioche • 8.25

DUCK LIVER & PORT PARFAIT

British fig & apple chutney, toast • 7.50

**AVOCADO, RAINBOW BEETROOT
& ORANGE SALAD** (VE)

Fennel, watercress, toasted almonds • 7.50

**BAKED SOMERSET CAMEMBERT
(TO SHARE)** (V)

British fig & apple chutney, heritage potato crisps, pear, toasted ciabatta, savoury nut granola • 13.50

**PAN-SEARED WILD
ATLANTIC SCALLOPS**

Rhubarb, smoked pancetta, samphire, pea shoots • 10.25

SALT BEEF & CHEDDAR CROQUETTES

Celeriac remoulade, celery cress • 7.75

**LEEK, POTATO &
WATERCRESS SOUP** (V)

Warm sourdough, butter • 6.50

MUSHROOMS ON TOAST (V)

Paris Brown & Exotic mushrooms on brioche toast with garlic & parsley butter • 6.95

Mains

FISH & CHIPS

Line-caught cod fillet in crisp seasoned batter, pea & mint purée, tartare sauce, thick-cut chips • 14.95

BROWNS BURGER

British beef, Irish Cheddar, smoked bacon, English mustard mayo, lettuce, tomato, pickle, fries • 14.95

CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, dressed salad or fries • 14.95

HALF ROAST CHICKEN^

Lemon, garlic & thyme marinade, fries, Bordelaise sauce • 15.95

BROWNS STEAK & GUINNESS PIE^

Buttered mash, red wine jus • 15.50

SLOW-COOKED SALTED PORK BELLY

Savoury apple pie, crackling, red wine jus, green beans, buttered mash • 16.50

CHICKEN & AVOCADO SALAD

Smoked pancetta, Parmesan, sourdough crisps, Caesar dressing • 13.50

ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut & lemongrass curry, green vegetables, sticky jasmine rice • 13.75

Add tempura prawns or grilled chicken 3.50

Add scallops 5.95

BROWNS FISH PIE

Salmon, prawns, scallop, Cheddar mash, herb crumb, peas, shallots • 15.95

**KING PRAWN & DEVON CRAB
LINGUINE**^

Lime, chilli & coriander pesto, white wine • 14.95

ROAST FILLET OF SALMON

Sautéed heritage potatoes, cherry vine tomatoes, caper berries, dressed watercress, salsa verde • 15.95

BROWNS CLUB

Chargrilled chicken, smoked bacon, beef tomato, heritage hen egg mayo, fries • 12.50

SUPERGREEN & GRAIN SALAD (VE)

Tenderstem broccoli, heirloom tomatoes, cucumber, beetroot, edamame, lemon dressing • 12.95

Add Feta (V), Chicken or Salmon • 3.50

**CHEF'S DAILY SPECIALS
& DAY BOAT FISH**

Ask your server for today's special.

STEAKS

Prime British and Irish steaks expertly aged for a minimum of 30 days to provide the perfect balance of tenderness and flavour.

90z RIBEYE

Served with fries and dressed watercress • 22.50

80z SIRLOIN

Served with fries and dressed watercress • 21.50

70z FILLET

Served with fries and dressed watercress • 25.50

Add Béarnaise, peppercorn^ or Bordelaise^ sauce: 2.25 Pan-seared scallops: 5.95

Sides

THICK-CUT CHIPS

Parmesan & truffle oil • 3.50

ONION RINGS (V) • 3.50

HEIRLOOM TOMATO SALAD (VE) • 3.50

SEASONED FRIES (V) • 3.50

GREEN BEANS (VE) • 3.50

TENDERSTEM BROCCOLI (V)

Savoury nut granola • 3.95

MIXED SALAD (VE) • 3.50

Desserts

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce • 7.25

ETON MESS

Fresh berries, meringue, double cream, raspberry and prosecco marshmallow • 7.50

CARAMELISED SICILIAN LEMON TART (V)

Raspberry sorbet • 7.50

CHOCOLATE TRIO

Belgian chocolate torte, raspberry ganache roulade, double chocolate ice cream with pistachio chocolate shard & Devon toffee sauce • 8.50

STICKY TOFFEE PUDDING (V)

Ginger ice cream, savoury nut granola • 6.95

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate & pistachio bark, honeycomb ice cream • 6.95

APPLE & TIMPERLEY RHUBARB CRUMBLE (V)

Vanilla custard or cream • 7.75

Vegan option available

SELECTION OF ICE CREAM (V)

Choose 3 scoops of vanilla, chocolate, ginger or honeycomb ice cream or raspberry sorbet • 6.25

BRITISH CHEESE BOARD

British fig & apple chutney, sourdough crisps, roast fig, celery, toasted walnuts • 10.95



BRASSERIE & BAR
· BROWNS ·
ESTABLISHED 1973

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Dishes containing fish may contain small bones. (V) = made with vegetarian ingredients, (VE) = 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 nuts ^ = these dishes contain alcohol.