



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



Bottomless Brunch

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 cross contamination 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 alcohol.

Bottomless Brunch

ENJOY A BRUNCH DISH AND UNLIMITED DRINKS

Unlimited Prosecco, Bloody Marys or Bellinis • 35 per person
Unlimited Moët & Chandon Impérial or Moët & Chandon Impérial Rosé • 55 per person

Brunch

TRADITIONAL BREAKFAST Smoked bacon, outdoor bred pork sausages, two eggs, baked beans, flat mushrooms, black pudding, grilled tomato, sourdough toast, Netherend Farm butter

VEGETARIAN BREAKFAST Beetroot hash, smashed avocado, flat mushrooms, two eggs, baked beans, grilled tomato, sourdough toast, Netherend Farm butter

VEGAN BREAKFAST (VE) Beetroot hash, smashed avocado, scrambled tofu, grilled tomato, flat mushrooms, rustic roll

EGGS FLORENTINE Toasted English muffin, buttered spinach, poached heritage hen eggs, hollandaise

EGGS BENEDICT Toasted English muffin, marmalade glazed ham, poached heritage hen eggs, hollandaise

BROWNS LOBSTER BENEDICT (5 supplement) with lobster, thermidor sauce and buttered spinach

MUSHROOM OMELETTE (V) with mature Cheddar and baby spinach

SMOKED SALMON OMELETTE with crème fraîche and chives

SCRAMBLED EGGS & SMOKED SALMON Sourdough toast

SMASHED AVOCADO ON SOURDOUGH TOAST (V) Crumbled feta, toasted pumpkin seeds

BUTTERMILK PANCAKES BERRIES & CHERRIES (V) with Greek yoghurt

SMOKED PANCETTA BUTTERMILK PANCAKES with savoury walnut, almond granola and maple syrup

Sides

POACHED EGG (V) • 2.00

AVOCADO (VE) • 2.00

SMOKED SALMON • 3.50

FETA (V) • 2.00

THICK-CUT CHIPS
Parmesan & truffle oil • 3.50

SEASONED FRIES (V) • 3.50

Unlimited drinks for an hour and a half, Monday to Saturday until 2pm

FONDE EN 1743
MOËT & CHANDON
CHAMPAGNE



Terms & Conditions: Bottomless brunch is time-limited to 1.5 hours and the last sitting is at 2pm. Unlimited drinks commence from the time of ordering. You may order one Bottomless Brunch dish and choose from a 125ml glass of prosecco or Moët & Chandon Impérial Champagne or Moët & Chandon Impérial Rosé Champagne, a Bloody Mary or Classic Bellini cocktail or from our range of fruit juices. Your drink will be replaced once it has been finished. Price is per person and drinks cannot be shared. Full alcohol content (ABVs) and units can be found on our drinks menu. Drinking to excess will not be permitted and participants are required to drink responsibly at all times www.drinkaware.co.uk. Management reserve the right to withdraw this offer at any time and without prior notice and reserve the right to refuse serving alcohol to any participant at any time without notice. Alcohol served to over 18s only. Proof of ID may be required. Service times may vary by business and are subject to licensing restrictions. Bottomless brunch must be booked at least 24 hours in advance.