



Sunday Menu

NOCELLARA OLIVES (VE) • 2.95

WHOLE BAKED SOURDOUGH (V) • 4.95

MIXED NUTS (VE) • 2.50

DEVON CRAB & AVOCADO
Crab mayo, sourdough toast • 10.25

SALT & PEPPER CRISPY SQUID
Charred lemon, aioli • 8.25

DUCK PARFAIT ^
Fig & Bramley apple chutney,
toasted brioche • 7.95

GARLIC PRAWNS & CHORIZO
Garlic butter, chilli, dipping sourdough • 8.95

PAN-SEARED WILD SCALLOPS

Smoked pancetta, Bramley apple purée,
celeriac, herb crumb • 11.50

BAKED CAMEMBERT (TO SHARE)

Fig & Bramley apple chutney, toasted ciabatta,
heritage potato crisps, salted seed granola,
pear • 14.50

TERIYAKI CHICKEN SKEWERS
Pickled vegetables, lemongrass & ginger
dipping sauce • 8.75

MUSHROOMS ON SOURDOUGH (VE)
Wilted spinach, white wine, garlic, parsley,
toasted pine nuts • 7.75

**WARM ROAST VEGETABLE & GOAT
CHEESE SALAD** (V)
Mixed grains, maple & mustard dressing • 8.25

Starters

Sunday Roasts

All our Sunday Roasts are served with a selection of roast vegetables, roast potatoes and braised red cabbage*

SIRLOIN OF BEEF
Thyme Yorkshire pudding,
roast shallot, horseradish
crème fraîche, red wine
gravy • 18.95

**GARLIC, LEMON & THYME
HALF ROAST CHICKEN**
Bread sauce, prune & brandy
stuffing, pigs in blankets,
red wine gravy • 17.50

SALTED PORK BELLY
Bramley apple butter, Waldorf
& walnut stuffing, crackling,
red wine gravy • 17.95

NUT ROAST (V)
Walnuts, almonds, butternut
squash purée, cherry jus,
roast onion gravy • 15.95

Meat

BROWNS SHEPHERD'S PIE & LAMB RACK
Butternut squash, cavolo nero, red wine jus • 19.50

CHICKEN SCHNITZEL
Lemon & thyme crumb, fried heritage hen egg,
dressed salad or fries • 16.50

BROWNS STEAK & GUINNESS PIE
Buttered mash, red wine jus • 16.50

CHARGILLED CHICKEN & BACON CLUB
Beef tomato, heritage hen egg mayo,
fries • 13.95

BROWNS BURGER
Smoked bacon, mature Cheddar, English
mustard mayo, fries • 16.25

CHICKEN & AVOCADO SALAD
Smoked pancetta, Parmesan, sourdough crisps,
Caesar dressing • 14.95

Steaks

Prime British and Irish steaks,
sustainably reared, aged for a
minimum of 30 days.

*Our steaks are served with fries
and dressed watercress.*

**12oz SIRLOIN ON THE
BONE** • 28.50

10oz RIBEYE • 24.50

7oz FILLET • 27.50

Add Béarnaise^, peppercorn^ or
Bordelaise^ sauce: 2.25

Pan-seared scallops: 6.95

Onion rings: 3.95

Fish & Seafood

PRAWN & DEVON CRAB LINGUINE
Lime, chilli & coriander pesto, white wine • 16.25

BLACKENED COD ^
Fennel & pear salad, pak choi, edamame,
wheatberries, citrus butter sauce • 18.50

BROWNS FISH PIE
Salmon, prawns, scallop, Cheddar mash,
herb crumb, peas • 16.95

FISH & CHIPS
Battered cod fillet, pea & mint purée,
tartare sauce, thick cut chips • 15.75

ROAST FILLET OF SALMON
Sautéed heritage potatoes, peppers, onions,
spinach, beluga lentils, white wine velouté • 16.95

Vegetarian

SUPERGREEN & GRAIN SALAD (VE)
Beetroot, edamame, lemon dressing • 14.25
Add salmon, grilled chicken
or goat cheese (V) 3.50

ROOT VEGETABLE POT PIE (V)
Taw Valley Cheddar & white wine sauce,
buttered mash • 14.50

ASPARAGUS & BUTTERNUT CURRY (VE)
Fragrant coconut, lemongrass and ginger curry,
sticky jasmine rice, charred lime • 14.95
Add tempura prawns or grilled chicken 3.50

Sides

PARMESAN & TRUFFLE CHIPS • 4.50

ONION RINGS (V) • 3.95

SEASONED FRIES (V) • 3.95

ROCKET & TOMATO SALAD (VE) • 3.95

GREEN BEANS (VE) • 3.95

BUTTERED WINTER GREENS (V) • 3.95

ROAST BUTTERNUT & SAGE (VE) • 3.95

**TENDERSTEM® BROCCOLI, SALTED
SEED GRANOLA** (VE) • 4.50

Desserts

SALTED CARAMEL PROFITEROLES (V)
Homemade salted caramel, Devon cream
toffee sauce • 8.25

ETON MESS (V)
Passion fruit, mango, passion fruit caramel • 8.50

HOME-BAKED CHOCOLATE BROWNIE (V)
Dark chocolate bark, honeycomb
ice cream • 7.75

APPLE & DAMSON CRUMBLE (V)
Ginger ice cream • 7.95
Vegan option available

STICKY TOFFEE PUDDING (V)
Ginger ice cream, salted seed granola • 7.95

CHOCOLATE TRIO (V)
Chocolate torte, salted caramel profiteroles,
chocolate mousse flower pot • 8.95

**POACHED FRESH PINEAPPLE IN
SPICED RUM & VANILLA** (VE)
Coconut sorbet, fresh lime • 7.95

VANILLA CRÈME BRÛLÉE (V)
Home-baked biscuit • 7.75

BRITISH CHEESEBOARD (V)
Fig & Bramley apple chutney, celery,
sourdough crisps • 9.50





BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



Allergen Information: All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. 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, or need help accessing our allergen information, please let us know before ordering.

Ⓥ = made with vegetarian ingredients, ⓋⓌ = made with vegan ingredients, however some of our preparation and cooking methods could affect this. ^ = Contains alcohol. If you require more information, please ask your server. All items are subject to availability.

