

BRASSERIE & BAR

BROWNS

ESTABLISHED 1973

JUBILEE LUNCH

Available alongside our A La Carte menu on Sunday 5th June.

CELEBRATION TIPPLES

BRITISH ROYAL

Chase Vodka, rhubarb, apple, Prosecco, raspberries · 10

WHISPERING ANGEL PROVENCE ROSÉ

175ml glass 12.95 / 250ml glass 17.80 / Bottle 48

Grapefruit, citrus, refreshing acidity. France (13.0% vol)

MOËT & CHANDON BRUT IMPÉRIAL 125ml glass 10.70 / Bottle 50

Rich, smooth, elegant. France (12.0% vol)

SPECIALS

TO START

PAN-SEARED WILD SCALLOPS

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

MAINS

ROAST COD & CHORIZO

Sautéed heritage potatoes, peas, broad beans, leeks, basil pesto · 18.50

DESSERT

CHOCOLATE TRIO (V)

Chocolate torte, salted caramel profiteroles, chocolate mousse shell · 8.95

TRADITIONAL ROASTS

CHATEAUBRIAND FOR TWO

Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy and a selection of roast potatoes, roast vegetables and cauliflower cheese · 59.95

The below dishes are served with a selection of roast potatoes, roast vegetables and hispi cabbage.

ROAST SIRLOIN OF BEEF

Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy · 18.50

GARLIC, LEMON & THYME HALF ROAST CHICKEN

Bread sauce, apricot & thyme stuffing, red wine gravy · 17.25

SALTED SLOW-COOKED PORK BELLY

Bramley apple butter, apricot & thyme stuffing, crackling, red wine gravy · 17.50

ROOT VEGETABLE WELLINGTON (VE)

Butternut squash purée, onion gravy · 15.50

LITTLE ROASTS

For our younger guests up to age 10.

Choose from Roast Beef, Roast Chicken or a Meat-Free Roast (V), served with roast potatoes, roast vegetables and gravy · 7.95

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.



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Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Class 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.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.
Fish dishes may contain small bones. * = this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.