

SUNDAY MENU

SUMMER COCKTAILS

MUDDLED STRAWBERRY MOJITO

Bacardi Carta Blanca Rum, mint, lime, soda and strawberries, served over crushed ice. · 10

PINEAPPLE SPRITZ

Grey Goose Vodka, St Germain Elderflower Liqueur, pineapple and soda topped with prosecco. · 10

PASSION FRUIT MARGARITA

Patron Silver Tequila, Cointreau, passion fruit and lime. · 10.50

PEACH FIZZ

Bacardi Carta Blanca Rum, Cointreau and white peach topped with Moët & Chandon Impérial Champagne. · 11.50

NOCELLARA OLIVES (VE)

164kcal · 2.95

WHOLE BAKED SOURDOUGH (V)

639kcal · 4.50

MIXED NUTS (VE)

435kcal · 2.50

STARTERS

DEVON CRAB & AVOCADO

Crab mayo, sourdough toast. 673kcal · 10.75

SALT & PEPPER CRISPY SQUID

Charred lemon, aioli. 431kcal · 8.50

GARLIC PRAWNS & CHORIZO

Garlic butter, chilli, dipping sourdough. 766kcal · 8.75

CHICKEN, APRICOT & TARRAGON TERRINE

Apricot & ginger chutney, toasted brioche. 430kcal · 8.25

PAN-SEARED WILD SCALLOPS WITH RHUBARB

Smoked pancetta, samphire, pea shoots. 148kcal · 11.50

BAKED CAMEMBERT FOR TWO (V)

Fig & Bramley apple chutney, toasted ciabatta, heritage potato crisps, salted seed granola, pear. 1509kcal · 13.95

TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce. 419kcal · 8.50

MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 224kcal · 7.50

BUFFALO MOZZARELLA, PEA & FRESH MINT SALAD (V)

Broad beans, lemon dressing, cheese tulle. 394kcal · 7.95

MEAT

SUNDAY 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. 4284kcal · 59.95

CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, dressed salad (548kcal) or fries (784kcal) · 16.25

BROWNS STEAK & GUINNESS PIE

Buttered mash, red wine jus. 1273kcal · 16.25

BROWNS BURGER

Smoked bacon, mature Cheddar, English mustard mayo, fries. 1357kcal · 15.95

CHARGRILLED CHICKEN & BACON CLUB

Beef tomato, heritage hen egg mayo, fries. 1041kcal · 13.75

CHICKEN NIÇOISE SALAD

Heritage potatoes, green beans, vine tomatoes, egg, olives, lemon & tarragon dressing. 595kcal · 13.95

STEAK

Served with fries and watercress.

12oz SIRLOIN ON THE BONE

1250kcal · 27.95

10oz RIBEYE

859kcal · 24.95

7oz FILLET

669kcal · 28.95

Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce · 2.25

Pan-seared scallops. 131kcal · 7.95

Onion rings. 264kcal · 3.95

7oz FILLET STEAK & GARLIC BUTTER SCALLOPS

Fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes. 926kcal · 33.95

FISH & SEAFOOD

OCTOPUS & CHORIZO

Heritage potatoes, bread & butter pickles, fine beans, mint, dill, lemon. 659kcal · 18.95

PRAWN & DEVON CRAB LINGUINE

Lime, chilli & coriander pesto, white wine. 706kcal · 15.95

BLACKENED COD, FENNEL & PEAR*

Pak choi, edamame, wheatberries, citrus butter sauce. 888kcal · 17.95

BROWNS FISH PIE

Salmon, prawns, scallop, Cheddar mash, herb crumb, peas. 1064kcal · 16.75

TRADITIONAL FISH & CHIPS

Battered cod fillet, pea & mint purée, tartare sauce, thick-cut chips. 944kcal · 15.25

PAN-ROASTED SALMON PIPERADE

Sautéed heritage potatoes, peppers, onions, spinach, beluga lentils, white wine velouté. 704kcal · 16.95

TRADITIONAL SUNDAY LUNCH

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. 2023kcal · 18.50

GARLIC, LEMON & THYME HALF ROAST CHICKEN

Bread sauce, apricot & thyme stuffing, red wine gravy. 1938kcal · 17.25

SALTED SLOW-COOKED PORK BELLY

Bramley apple butter, apricot & thyme stuffing, crackling, red wine gravy. 2523kcal · 17.50

ROOT VEGETABLE WELLINGTON (VE)

Butternut squash purée, onion gravy. 1642kcal · 15.50

VEGETARIAN

AVOCADO, KALE & MANGO SALAD (V)

Edamame, spring onion, chilli, feta, fresh mint, grains, lime dressing. 523kcal · 13.95

Add salmon (358kcal), prawns (106kcal) or grilled chicken (167kcal) · 3.50
Vegan option available. 458kcal

CHARGRILLED AUBERGINE & PINE NUT ROMESCO (V)

Buffalo mozzarella, lemon & basil oil, wild rocket. 588kcal · 14.95

ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. (708kcal) · 14.50

Add prawns (106kcal) or grilled chicken (167kcal) · 3.50

SIDES

PARMESAN & TRUFFLE THICK-CUT CHIPS

430kcal · 4.50

SEASONED FRIES (V) 359kcal · 3.95

ONION RINGS (V) 264kcal · 3.95

ROCKET & TOMATO SALAD (VE)

123kcal · 3.95

BUTTERED SPINACH (V) 134kcal · 3.95

CRUSHED PEAS, MINT & LEMON (VE)

234kcal · 3.95

TENDERSTEM® BROCCOLI, SALTED SEED GRANOLA (VE)

102kcal · 4.50

GREEN BEANS (V) 129kcal · 3.95

CAULIFLOWER CHEESE (V) 644kcal · 4.50

DESSERTS

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, toffee sauce. 844kcal · 7.75

FRESH BERRY ETON MESS (V)

Strawberries, raspberries, blueberries, mint. 851kcal · 7.95

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream. 635kcal · 7.25

APPLE & DAMSON CRUMBLE (V)

Ginger ice cream. 650kcal · 7.95

Vegan option available. 634kcal

VANILLA CRÈME BRÛLÉE (V)

Home-baked biscuit. 624kcal · 7.25

STICKY TOFFEE PUDDING (V)

Ginger ice cream, salted seed granola, brandy snap tulle. 849kcal · 7.95

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime. 468kcal · 7.75

BROWNS DESSERT TRIO*

Vanilla crème brûlée, chocolate fondant with caramelita ice cream, mango & passionfruit torte. 1013kcal · 8.95

BRITISH CHEESE BOARD (V)

Fig & Bramley apple chutney, celery, figs, assorted biscuits. 655kcal · 10.50

Adults need around 2000kcal a day. Dishes for two show the total number of kcal.

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



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 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.