

# BROWNS CLASSICS MENU

**TWO COURSES FOR 27.50**  
**THREE COURSES FOR 32.50**

**ADD A MOËT & CHANDON IMPÉRIAL CHAMPAGNE RECEPTION FOR 10 PER PERSON**

## STARTERS

### MUSHROOMS ON SOURDOUGH (VE)

*Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 307kcal*

### CONFERENCE PEAR, DOLCELATTE & BEETROOT SALAD (V)

*Red chicory, baby gem lettuce, candied seeds, Cabernet Sauvignon vinaigrette. 318kcal*

### SALT & PEPPER SQUID

*Charred lemon, aioli. 338kcal*

### TERIYAKI CHICKEN SKEWERS

*Pickled vegetables, lemongrass & ginger dipping sauce. 446kcal*

### NORTH ATLANTIC PRAWN COCKTAIL

*Classic cocktail sauce, sourdough. 382kcal*

## MAINS

### CHICKEN SCHNITZEL

*Lemon & thyme crumb, fried heritage hen egg, your choice of dressed salad (697kcal) or fries (936kcal)*

### TRADITIONAL FISH & CHIPS

*Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. 1026kcal*

### PAN-FRIED SEA BASS & CHORIZO RISOTTO

*Fennel, tomato, white wine, basil. 911kcal*

### PULLED LAMB SHEPHERD'S PIE

*Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli. 917kcal*

### 10oz RIBEYE (6 supplement)

*Fries, dressed watercress. 787kcal*

### ASPARAGUS & BUTTERNUT CURRY (VE)

*Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. 711kcal*

## DESSERTS

### BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)

*Stem ginger ice cream. 621kcal*

*Vegan option available. 605kcal*

### SALTED CARAMEL PROFITEROLES (V)

*Homemade salted caramel, toffee sauce. 842kcal*

### VANILLA CRÈME BRÛLÉE (V)

*Home-baked biscuit. 425kcal*

### POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

*Coconut sorbet, fresh lime. 468kcal*

### HOME-BAKED CHOCOLATE BROWNIE (V)

*Dark chocolate bark, honeycomb ice cream. 663kcal*

*Adults need around 2000kcal a day.*

*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**  
CELEBRATING  
**50 YEARS**

---

*It's been 50 years since the first Browns Brasserie and Bar opened its doors in the seaside town of Brighton. Our classic seasonal food and signature cocktails can now be enjoyed all over the country in locations that are quintessentially British and rich in heritage.*

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.