

GLUTEN FREE BOTTOMLESS BRUNCH

UNLIMITED PROSECCO, BLOODY MARYS,
APEROL SPRITZ OR BELLINIS • 36 PER PERSON
UNLIMITED MOËT & CHANDON IMPÉRIAL
CHAMPAGNE • 56 PER PERSON

BRUNCH

BAKED EGGS IN PURGATORY (V)

Baked eggs, roasted tomatoes and peppers in warming spices, feta, gluten free bread. 731kcal

CHICKEN BURGER

Chicken breast, mature Cheddar, smoked bacon, mayo, gem lettuce, tomato, fries. 1119kcal

STEAK & EGGS (3 supplement)

Dressed watercress, straw fries. 607kcal

SMOKED SALMON OMELETTE

Crème fraîche, chives. 858kcal

MUSHROOM OMELETTE (V)

Mature Cheddar, baby spinach. 490kcal

SMASHED AVOCADO ON TOAST (V)

Cherry vine tomatoes. 488kcal

SMASHED AVOCADO & SMOKED SALMON ON TOAST

Cherry vine tomatoes. 735kcal

SCRAMBLED EGGS & SMOKED SALMON ON TOAST

869kcal



**BROWNS BRASSERIE & BAR ARE DELIGHTED
TO BE ACCREDITED BY COELIAC UK**

Unlimited drinks for an hour and a half.

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, a Bloody Mary, an Aperol Spritz 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. 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.



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.

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, 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.