

GLUTEN FREE MENU

STARTERS

PAN-SEARED SCALLOPS & PANCETTA

Cauliflower purée, Parmesan, gran reserva sherry vinaigrette. 338kcal · 12.95

CONFERENCE PEAR, DOLCELATTE & BEETROOT SALAD (V)

Red chicory, baby gem lettuce, candied seeds, Cabernet Sauvignon vinaigrette. 318kcal · 8.75

NORTH ATLANTIC PRAWN SALAD

Prawn mayo, chopped lettuce, bread & butter. 526kcal · 8.75

CHARGRILLED ASPARAGUS

Poached Copper Maran heritage hen egg, smoked pancetta, Parmesan shavings. 261kcal · 8.75

MUSHROOMS ON TOAST (V)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 213kcal · 8.50

MAINS

WHOLE LEMON SOLE

Brown butter, seaweed, capers, samphire, lemon, sautéed La Ratte potatoes. 870kcal · 26.95

ROAST COD & KALE SALSA VERDE

Buttered potatoes, peas, leeks, broad beans, Tenderstem® broccoli, watercress, allium flowers. 586kcal · 19.95

PAN-FRIED SEA BASS

Heritage potato, roasted vine tomatoes, capers, salsa verde. 528kcal · 19.25

MAPLE & CINNAMON GLAZED PORK BELLY

Sage mash, seasonal greens, brandy & Pink Lady jus, crackling. 1514kcal · 18.95

PRAWN & DEVON CRAB PENNE RIGATE

Lime, chilli & coriander pesto, white wine. 697kcal · 16.95

CHICKEN BURGER

Chicken breast, mature Cheddar, smoked bacon, mayo, gem lettuce, tomato, fries. 1148kcal · 16.50

CHICKEN & AVOCADO SALAD

Pancetta, avocado, Parmesan, maple & mustard dressing. 815kcal · 15.95

ROAST VEGETABLE STEW WITH PAPRIKA & CUMIN SEEDS (V)

Roast tomatoes, peppers, butternut squash and baby kale in warming spices with feta and chickpeas, bread. 663kcal · 15.50

AVOCADO, KALE & MANGO SALAD (V)

Edamame, spring onion, chilli, feta, fresh mint, grains, lime dressing. 523kcal · 14.95
Add prawns (106kcal) or grilled chicken (211kcal) · 4
Vegan option available. 451kcal

STEAK

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

12oz SIRLOIN ON THE BONE

1185kcal · 30.50

10oz RIBEYE

787kcal · 28.50

7oz FILLET

668kcal · 32.50

Served with fries and dressed watercress.
Add Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce · 2.95
Add pan-seared scallops (131kcal) · 8

SIDES

PARMESAN & TRUFFLE THICK-CUT CHIPS

430kcal · 4.95

SEASONED FRIES (V) 359kcal · 4.25

ONION RINGS (V) 289kcal · 4.25

BUTTERED SEASONAL GREENS (V) 209kcal · 4.25

ROCKET & TOMATO SALAD (VE) 120kcal · 4.25

SWEET POTATO FRIES WITH CHILLI & LIME (V) 554kcal · 5.50

ROASTED PORTOBELLO MUSHROOMS (V) 182kcal · 4.25

DESSERTS

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream. 606kcal · 8.25

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime. 468kcal · 8.50

BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)

Stem ginger ice cream. 621kcal · 8.50
Vegan option available. 605kcal

VANILLA CRÈME BRÛLÉE (V)

Fresh berries. 426kcal · 8.50

ICE CREAM (V)

Your choice of vanilla (122kcal), chocolate (267kcal), stem ginger (218kcal) or honeycomb (219kcal) ice cream, or raspberry sorbet (127kcal) · 6.75



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

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.

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.