

SUNDAY MENU

SEASONAL COCKTAILS

BERRY BRAMBLE BELLINI

Ciroc Red Berry Vodka, raspberry, Moët & Chandon Impérial Champagne. · 12.50

BANOFFEE MAI TAI

Discarded Banana Peel Rum and salted caramel shaken with lime and Martini Rosso. · 11.50

ORANGE MONKEY

Monkey Shoulder Whisky, Cointreau, Fever-Tree Blood Orange Soda. · 11.50

BLACK FOREST MARTINI

Sipsmith London Dry Gin, White Heron Cassis, cherry, Alpro Oat, shaved chocolate. · 12

MIXED NUTS (VE)

449kcal · 2.75

NOCELLARA OLIVES (VE)

164kcal · 3.95

COURGETTE FRITTERS (V)

Yoghurt, honey, mint. 259kcal · 5.75

WHOLE BAKED SOURDOUGH (V)

700kcal · 4.95

STARTERS

CRISPY COD CHEEKS

Buttermilk tartare sauce, red apple. 416kcal · 10.50

GARLIC PRAWNS & CHORIZO

Garlic butter, chilli, dipping sourdough. 778kcal · 9.75

CONFERENCE PEAR, DOLCELATTE & BEETROOT SALAD (V)

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

PAN-SEARED SCALLOPS & PANCETTA

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

ROSEMARY, THYME & GARLIC BAKED CAMEMBERT FOR TWO (V)

Honey, toasted sourdough, figs, pear, caramelised seeds, green tomato chutney. 1101kcal · 14.50

SALT & PEPPER SQUID

Charred lemon, aioli. 338kcal · 9.75

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, sourdough. 382kcal · 9.75

MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 307kcal · 8.50

TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce. 446kcal · 9.50

MEAT

HARISSA-SPICED LAMB RACK

Cous cous, preserved lemon, semi-dried tomatoes, mint yoghurt, pomegranate, micro coriander. 1361kcal · 24.95

CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, your choice of dressed salad (697kcal) or fries (936kcal) · 18.50

BROWNS BURGER

Smoked bacon, mature Cheddar, English mustard mayo, fries. 1140kcal · 17.95

PULLED LAMB SHEPHERD'S PIE

Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli. 917kcal · 18.50

CLASSIC CHICKEN CAESAR SALAD

Little gem lettuce, sourdough croutons, Parmesan, salted anchovies, Caesar dressing. 780kcal · 15.95

STEAK

Served with fries and dressed watercress.

12oz SIRLOIN ON THE BONE

1185kcal · 30.50

10oz RIBEYE 787kcal · 28.50

7oz FILLET 668kcal · 32.50

Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce · 2.95

Pan-seared scallops. 127kcal · 8

Onion rings. 289kcal · 4.25

7oz FILLET STEAK & GARLIC BUTTER SCALLOPS

Fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes. 927kcal · 39.50

16oz 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. 4094kcal · 69.95

FISH & SEAFOOD

WHOLE LEMON SOLE

Brown butter, seaweed, capers, samphire, lemon, sautéed La Ratte potatoes. 956kcal · 26.95

ROAST COD & KALE SALSA VERDE

Pommes anna, peas, leeks, broad beans, Tenderstem® broccoli, watercress, allium flowers. 531kcal · 20.95

PRAWN & DEVON CRAB LINGUINE

Lime, chilli & coriander pesto, white wine. 701kcal · 17.95

TRADITIONAL FISH & CHIPS

Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. 1026kcal · 17.95

PAN-FRIED SEA BASS & CHORIZO RISOTTO

Fennel, tomato, white wine, basil. 911kcal · 19.25

BROWNS FISH PIE

Salmon, prawns, scallop, Cheddar mash, peas. 1030kcal · 17.95

TRADITIONAL SUNDAY LUNCH

Served with a selection of roast potatoes (VE), roast vegetables (VE) and buttered seasonal greens (V).

ROAST SIRLOIN OF BEEF

Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy. 1942kcal · 20.95

GARLIC, LEMON & THYME HALF ROAST CHICKEN

Bread sauce, apricot & thyme stuffing, red wine gravy. 1873kcal · 19.95

SALTED SLOW-COOKED PORK BELLY

Bramley apple sauce, apricot & thyme stuffing, crackling, red wine gravy. 2366kcal · 20.25

ROOT VEGETABLE, WALNUT, ALMOND AND CRANBERRY ROAST (VE)

Butternut squash purée, onion gravy. 1432kcal · 18.50

VEGAN & VEGETARIAN

BUTTERNUT SQUASH, GNOCCHI, BROWN BUTTER & BASIL PESTO (V)

Torn mushrooms, Roscoff onions, ricotta, toasted pumpkin seeds. 785kcal · 17.50

ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. 711kcal · 16.50
Add prawns (106kcal) or grilled chicken (211kcal) · 4

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

SIDES

PARMESAN & TRUFFLE THICK-CUT CHIPS

430kcal · 4.95

SEASONED FRIES (V) 359kcal · 4.25

ROCKET & TOMATO SALAD (VE)

120kcal · 4.25

ONION RINGS (V) 289kcal · 4.25

BUTTERED SEASONAL GREENS (V)

209kcal · 4.25

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

TENDERSTEM® BROCCOLI, PINE NUT GRANOLA (VE) 121kcal · 4.50

ROASTED PORTOBELLO MUSHROOMS (V) 182kcal · 4.50

CAULIFLOWER CHEESE (V) 644kcal · 4.50

DESSERTS

BROWNS DESSERT TRIO*

Vanilla crème brûlée, chocolate fondant with caramelita ice cream, mango & passion fruit torte. 928kcal · 9.95

STICKY TOFFEE PUDDING (V)

Bourbon vanilla ice cream, salted seed granola, brandy snap tulle. 743kcal · 8.95

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, toffee sauce. 842kcal · 7.95

BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)

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

CINNAMON SPONGE PUDDING & CARAMELISED BANANA* (V)

Stem ginger ice cream, caramel. 857kcal · 8.75

VANILLA CRÈME BRÛLÉE (V)

Home-baked biscuit. 425kcal · 8.50

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream. 663kcal · 8.25

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime. 468kcal · 8.50

BRITISH CHEESE BOARD (V)

Green tomato chutney, celery, figs, assorted biscuits. 636kcal · 10.95

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
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.