


GRADUATION CLASSICS MENU

TWO COURSES FOR 24.50 THREE COURSES FOR 29.50

A complimentary glass of Moët & Chandon Impérial Champagne for the graduate! 

Add a prosecco reception for 5 per person or a Moët & Chandon Impérial Champagne reception for 10 per person

STARTERS

MUSHROOMS ON SOURDOUGH (VE)

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

CHARRED FIG, WHIPPED GOAT CHEESE & BEETROOT SALAD (V)

Rocket, pine nuts, sourdough croutons, orange blossom honey. 282kcal

SALT & PEPPER CRISPY SQUID

Charred lemon, aioli. 441kcal

TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce. 451kcal

FENNEL POLLEN & ORANGE SMOKED SALMON

Fennel, orange, sourdough croutons. 539kcal

MAINS

CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, your choice of dressed salad (548kcal) or fries (784kcal)

TRADITIONAL FISH & CHIPS

Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. 956kcal

PAN-SEARED SALMON & LOVAGE PESTO

Heritage potatoes, heirloom tomatoes, caramelised shallot, dill, samphire. 850kcal

SHEPHERD'S PIE

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

10oz RIBEYE (6 supplement)

Fries, dressed watercress. 788kcal

ASPARAGUS & BUTTERNUT CURRY (VE)

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

DESSERTS

APPLE, RHUBARB & RASPBERRY CRUMBLE (V)

Served with your choice of stem ginger ice cream (599kcal) or custard (469kcal)

Vegan option available. 600kcal

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, toffee sauce. 838kcal

VANILLA CRÈME BRÛLÉE (V)

Home-baked biscuit. 589kcal

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime. 468kcal

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream. 634kcal

*When at least four people dine from our A La Carte, Classics or Occasions menus.

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.