


BROWNS OCCASION MENU

THREE COURSES FOR 43 TWO COURSES FOR 37

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

GARLIC PRAWNS & CHORIZO

Garlic butter, chilli, dipping sourdough. 766kcal

TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce. 451kcal

DEVON CRAB & AVOCADO

Heritage potato salad, crab mayo, sourdough toast. 617kcal

PAN-SEARED SCALLOPS WITH PEAS, BROAD BEANS & PANCETTA

Pea & broad bean purée, fresh mint, samphire, lemon dressing. 290kcal

MAINS

HARISSA-SPICED LAMB RACK

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

RHUBARB BARBECUE PORK BELLY

Slow-cooked salted pork belly, crushed heritage potatoes, burnt sweetcorn salsa, hispi cabbage slaw. 1993kcal

ROAST COD, WILD GARLIC & ASPARAGUS

Pommes anna, peas, leeks, broad beans, watercress, wild garlic salsa verde, allium flowers. 523kcal

7oz FILLET STEAK

Fries, dressed watercress, your choice of Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 669kcal

ROOT VEGETABLE WELLINGTON (VE)

Sautéed beech mushrooms, heritage potatoes, fine beans, onion gravy. 777kcal

16oz CHATEAUBRIAND FOR TWO

10 supplement per person

Fries, grilled mushrooms, onion rings, asparagus, cherry vine tomatoes and Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 1688kcal

DESSERTS

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime. 468kcal

MANGO, PASSION FRUIT & RASPBERRY ETON MESS (V)

Whipped double cream, crushed meringue, lime zest. 715kcal

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream. 634kcal

GLAZED CINNAMON BRIOCHE WITH CARAMELISED BANANA* (V)

Miso caramel, stem ginger ice cream. 791kcal

BROWNS DESSERT TRIO*

Vanilla crème brûlée, chocolate fondant with caramelita ice cream, mango & passion fruit torte. 1008kcal

Add a British Cheeseboard (V) for 5 per person.

*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.