

OUR ANNIVERSARY COCKTAILS · Celebrating our 50th year with a hint of nostalgia and a trip down memory lane.

LEMON BON BON BELLINI

Sipsmith Gin, vanilla, lemon, Moët & Chandon Impérial Champagne. · 13.50

BRIGHTON ORIGINAL

Our take on a Manhattan, in honour of our first brasserie: Monkey Shoulder Scotch Whisky, white vermouth, apricot. · 11.50

PINEAPPLE UPSIDE DOWN CAKE HIGHBALL

Chase Vodka, Chambord Raspberry Liqueur, pineapple juice, vanilla, maraschino cherry. · 12

LADY CHERRY BLOSSOM

Bombay Sapphire Gin, apple juice, apricot, cherry blossom syrup, lemon, bitters. · 11

NOCELLARA OLIVES (VE)

164kcal · 3.95

WHOLE BAKED SOURDOUGH (V)

639kcal · 5.50

MIXED NUTS (VE)

449kcal · 2.75

STARTERS

DEVON CRAB & AVOCADO

Heritage potato salad, crab mayo, sourdough toast. 617kcal · 11.95

SALT & PEPPER CRISPY SQUID

Charred lemon, aioli. 441kcal · 9.50

GARLIC PRAWNS & CHORIZO

Garlic butter, chilli, dipping sourdough. 766kcal · 9.75

FENNEL POLLEN & ORANGE SMOKED SALMON

Fennel, orange, sourdough croutons. 539kcal · 10.95

PAN-SEARED SCALLOPS WITH PEAS, BROAD BEANS & PANCETTA

Pea & broad bean purée, fresh mint, samphire, lemon dressing. 290kcal · 13.50

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

Honey, toasted sourdough, figs, pear, caramelised seeds, green tomato chutney. 1068kcal · 14.95

TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce. 451kcal · 9.50

MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 224kcal · 8.50

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

Rocket, pine nuts, sourdough croutons, orange blossom honey. 282kcal · 8.75

MEAT

HARISSA-SPICED LAMB RACK

Cous cous, preserved lemon, semi-dried tomatoes, mint yoghurt, pomegranate, micro coriander. 1361kcal · 22.50

RHUBARB BARBECUE PORK BELLY

Slow-cooked salted pork belly, crushed heritage potatoes, burnt sweetcorn salsa, hispi cabbage slaw. 1993kcal · 19.50

CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, your choice of dressed salad (548kcal) or fries (784kcal) · 18.50

BROWNS BURGER

Smoked bacon, mature Cheddar, English mustard mayo, fries. 1165kcal · 18.50

SHEPHERD'S PIE

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

CHARGRILLED CHICKEN & BACON CLUB

Beef tomato, heritage hen egg mayo, fries. 1085kcal · 16.25

LEMON & THYME ROAST CHICKEN, PANCETTA & AVOCADO SALAD

Baby gem, semi-dried tomatoes, Caesar dressing, sourdough croutons, Parmesan. 1012kcal · 16.95

STEAK

Served with fries and dressed watercress.

12oz SIRLOIN ON THE BONE

1187kcal · 30.95

10oz RIBEYE 788kcal · 28.95

7oz FILLET 669kcal · 32.95
 Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce · 2.25

Pan-seared scallops. 131kcal · 7.95

Onion rings. 289kcal · 4.50

7oz FILLET STEAK & GARLIC BUTTER SCALLOPS

Fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes. 928kcal · 38.95

16oz CHATEAUBRIAND FOR TWO

Fries, grilled mushrooms, onion rings, asparagus, cherry vine tomatoes and Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 1688kcal · 69.95

FISH & SEAFOOD

ROAST COD, WILD GARLIC & ASPARAGUS

Pommes anna, peas, leeks, broad beans, watercress, wild garlic salsa verde, allium flowers. 523kcal · 20.50

PAN-SEARED SALMON & LOVAGE PESTO

Heritage potatoes, heirloom tomatoes, caramelised shallot, dill, samphire. 850kcal · 19.50

PRAWN & DEVON CRAB LINGUINE

Lime, chilli & coriander pesto, white wine. 706kcal · 17.95

BROWNS FISH PIE

Salmon, prawns, scallop, Cheddar mash, herb crumb, peas. 1067kcal · 18.25

TRADITIONAL FISH & CHIPS

Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. 956kcal · 18.50

CATCH OF THE DAY

Market fish, freshly prepared.

Ask your server for today's fish special.

FRESH LOBSTER SPECIALS

Served every Friday and Saturday.

FILLET STEAK SURF & TURF FOR TWO

Whole fresh lobster, two 7oz fillet steaks, fries, cherry vine tomatoes and Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 2742kcal · 99.95

Half portion for one. 1371kcal · 49.95

WHOLE FRESH LOBSTER

Fries, watercress and garlic butter (1829kcal) or thermidor sauce (1424kcal) · 54.95

VEGAN & VEGETARIAN

AVOCADO, KALE & MANGO SALAD (V)

Edamame, spring onion, chilli, feta, fresh mint, grains, lime dressing. 515kcal · 15.50

Add salmon (329kcal), prawns (106kcal) or grilled chicken (211kcal) · 3.50

Vegan option available. 458kcal

SPRING VEGETABLE POT PIE (V)

Peas, broad beans, field mushrooms, crème fraîche, white wine, lemon, tarragon. 738kcal · 16.95

ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. 711kcal · 16.95

Add prawns (106kcal) or grilled chicken (211kcal) · 3.50

SIDES

PARMESAN & TRUFFLE THICK-CUT CHIPS

430kcal · 4.95

SEASONED FRIES (V) 359kcal · 4.50

ONION RINGS (V) 289kcal · 4.50

ROCKET & TOMATO SALAD (VE)

123kcal · 4.50

CREAMED SPINACH & NUTMEG (V)

235kcal · 4.50

ROAST SWEET POTATO, CHILLI & LIME (V) 334kcal · 4.50

TENDERSTEM® BROCCOLI, PINE NUT GRANOLA (VE) 110kcal · 4.75

ROAST BEETROOT, FETA & BASIL (V)

184kcal · 4.50

DESSERTS

GLAZED CINNAMON BRIOCHE WITH CARAMELISED BANANA* (V)

Miso caramel, stem ginger ice cream. 791kcal · 8.75

APPLE, RHUBARB & RASPBERRY CRUMBLE (V)

Served with your choice of stem ginger ice cream (599kcal) or custard (469kcal) · 8.50

Vegan option available. 600kcal

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream. 634kcal · 8.25

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, toffee sauce. 838kcal · 8.75

VANILLA CRÈME BRÛLÉE (V)

Home-baked biscuit. 589kcal · 8.50

MANGO, PASSION FRUIT & RASPBERRY ETON MESS (V)

Whipped double cream, crushed meringue, lime zest. 715kcal · 8.95

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime. 468kcal · 8.25

BROWNS DESSERT TRIO*

Vanilla crème brûlée, chocolate fondant with caramelita ice cream, mango & passion fruit torte. 1008kcal · 9.75

BRITISH CHEESE BOARD (V)

Green tomato chutney, celery, figs, assorted biscuits. 636kcal · 11.95

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.