

BREAKFAST & BRUNCH

Served everyday until midday

SUNDAY

AFTERNOON TEA

Served everyday, 3pm to 5pm

SPRING COCKTAILS

Rhubarb Fizz
Moët & Chandon Impérial Champagne, Chase
Rhubarb & Bramley Apple Gin, lemon • 13.50

Springtime Bramble
Bombay Bramble Gin, Moose Peach Botanical Spirit,
apricot, lemon, rosemary sprig • 12

Elderflower & Apple Martini
Absolut Blue Vodka, St Germain Elderflower Liqueur,
cloudy apple juice, lemon, fennel • 11.50

Apricot Mai Tai
Appleton Estate Rum, apricot, orgeat, lime • 11

FOR THE TABLE

Courgette Fritters (v)
Yoghurt, honey, mint. 259kcal • 5.75

Mixed Nuts (ve)
444kcal • 2.75

Nocellara Olives (ve)
328kcal • 3.95

Whole Baked Sourdough (v)
763kcal • 4.95

STARTERS

Pan-Seared Scallops, Rhubarb & Pancetta
Timperley rhubarb & Bramley apple compôte, samphire. 197kcal • 12.95

Devon Crab Crumpet, Pink Grapefruit & Avocado
White crab, lemon & tarragon mayo, apple, pickled fennel. 530kcal • 11.50

Duck & Watermelon Salad
Crispy duck, watermelon & mooli salad, miso dressing*. 274kcal • 9.50

Rosemary, Thyme & Garlic Baked Camembert For Two (v)
Honey, toasted sourdough, figs, pear, caramelised seeds,
green tomato chutney. 1133kcal • 14.50

Garlic Prawns & Chorizo
Garlic butter, chilli, dipping sourdough. 788kcal • 10.25

Crispy Fried Mozzarella & Salted Heirloom Tomatoes (v)
Basil pesto, Roquito infused honey. 654kcal • 9.50

Salt & Pepper Squid
Charred lemon, aioli. 336kcal • 9.75

Sticky BBQ Chicken Skewers
Miso*, kale, coconut. 274kcal • 9.50

Asparagus & Exotic Mushroom Vol-Au-Vent (ve)
Roast Roscoff onions, broad bean purée, Chardonnay &
tarragon vinaigrette. 493kcal • 8.95

MEAT

Mint-Crusted Roast Rack Of Lamb
Black garlic, potato terrine, sautéed spring vegetables,
red wine jus. 1069kcal • 24.95

Chicken Schnitzel
Lemon & thyme crumb, fried heritage hen egg, your choice of
dressed salad (697kcal) or fries (933kcal) • 18.50

Browns Bacon Cheeseburger
Streaky bacon, Devonshire Cheddar, tomato relish, fries. 1130kcal • 17.95

Pulled Lamb Shepherd's Pie
Slow-cooked pulled lamb shoulder in red wine and herbs,
Tenderstem® broccoli. 917kcal • 18.95

Classic Chicken Caesar Salad
Little gem lettuce, sourdough croutons, Parmesan,
salted anchovies, Caesar dressing. 792kcal • 15.95

FISH & SEAFOOD

Whole Lemon Sole
Brown butter, capers, samphire, lemon, sautéed La Ratte potatoes.
725kcal • 26.95

Prawn & Devon Crab Linguine
Lime, chilli & coriander pesto, white wine. 698kcal • 17.95

Miso Salmon, Citrus & Wasabi
Black rice, baby bok choy, sugar snaps, miso*. 904kcal • 21.50

Roast Cod, Wild Garlic & Asparagus
Pommes anna, peas, leeks, broad beans, watercress,
wild garlic salsa verde, cornflowers. 520kcal • 20.95

Pan-Fried Sea Bass & Chorizo Risotto
Fennel, tomato, white wine, basil. 708kcal • 19.25

Traditional Fish & Chips
Fresh haddock, pea & mint purée, tartare sauce,
thick-cut chips. 1023kcal • 17.95

TRADITIONAL SUNDAY LUNCH

Served with a selection of roast potatoes, roast vegetables
and buttered seasonal greens.

Roast Sirloin Of Beef
Thyme Yorkshire pudding, roast shallot, horseradish crème fraiche,
red wine gravy. 1947kcal • 21.95

Garlic, Lemon & Thyme Half Roast Chicken
Bread sauce, apricot & thyme stuffing, red wine gravy. 1886kcal • 20.95

Salted Slow-Cooked Pork Belly
Bramley apple sauce, apricot & thyme stuffing, crackling,
red wine gravy. 2382kcal • 21.50

Root Vegetable, Walnut, Almond and Cranberry Roast (ve)
Butternut squash purée, onion gravy. 1432kcal • 18.50

VEGAN & VEGETARIAN

Crispy Portobello Mushroom & Halloumi Burger (v)
Garlic portobello mushroom in panko crumb, semi-dried tomato,
roast red pepper & Roquito infused honey salsa. 1124kcal • 17.95

Pea & Broad Bean Gnocchi, Brown Butter & Basil Pesto (v)
Torn mushrooms, Roscoff onions, feta, toasted
pumpkin seeds. 621kcal • 17.95

Avocado, Kale & Mango Salad (v)
Edamame, spring onion, chilli, feta, fresh mint, grains,
lime dressing. 519kcal • 15.50
Vegan option available. 447kcal
Add prawns (102kcal) or grilled chicken breast (211kcal) • 6
Add pan-fried salmon (281kcal) • 8.50

Asparagus & Butternut Curry (ve)
Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice,
charred lime. 711kcal • 17.50
Add prawns (102kcal) or grilled chicken breast (211kcal) • 6

STEAK

16oz Sunday 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. 4216kcal • 69.95

10oz Ribeye. 1014kcal • 28.50

7oz Fillet. 668kcal • 32.50

Served with fries and dressed watercress.

Béarnaise* (205kcal), peppercorn* (82kcal) or
Bordelaise* (47kcal) sauce • 2.95
Pan-seared scallops. 127kcal • 8
Onion rings. 289kcal • 4.25

SIDES

Sautéed La Ratte Potatoes (v) 225kcal • 4.50

Parmesan & Truffle Thick-Cut Chips 429kcal • 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 • 4.50

Tenderstem® Broccoli & Pine Nut Granola (ve) 121kcal • 4.75

Fennel, Orange & Apple Salad (v) 205kcal • 4.50

Cauliflower Cheese (v) 644kcal • 4.50

DESSERTS

Dark Chocolate Torte, Raspberry & White Chocolate (v)
Brandy snap basket, raspberry & white chocolate ice cream. 880kcal • 8.95

Salted Caramel Profiteroles (v)
Homemade salted caramel, toffee sauce. 839kcal • 8.50

Home-Baked Chocolate Brownie (v)
Dark chocolate bark, honeycomb ice cream. 671kcal • 8.25

Apple Tarte Fine (v)
Honeycomb ice cream. 747kcal • 9.95

Vanilla Crème Brûlée (v)
Home-baked biscuit. 483kcal • 8.50

Sticky Toffee Pudding (v)
Bourbon vanilla ice cream, salted seed granola, brandy
snap tulle. 743kcal • 8.95

Timperley Rhubarb & Bramley Apple Crumble (v)
Stem ginger ice cream. 658kcal • 8.50
Vegan option available. 641kcal

Poached Fresh Pineapple In Spiced Rum & Vanilla (ve)
Coconut sorbet, fresh lime. 471kcal • 8.95

British Cheese Board (v)
Green tomato chutney, celery, figs, assorted biscuits. 637kcal • 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 ·

ESTABLISHED 1973

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.