GLUTEN-FREE MENU

STARTERS

Roasted Parsnip Soup (v)
Toasted gluten-free bread.
Vegan option available.

Beetroot & Apple Tartare (ve)
Pickled radish, candied seeds.

Prawn Cocktail
King prawns, classic cocktail sauce, little gem, toasted gluten-free bread.

Baked Scallops
Baked in the shell, cream sauce, baby spinach, lemon.

MAINS

Pan-Roasted Cod
Sautéed baby potatoes, leeks, warm tartare sauce, lemon.

Chicken & Avocado Salad
Pancetta, avocado, Parmesan, lemon & mustard dressing.

Prawn & Chorizo Penne Rigate*
King prawns, tomato & basil sauce, cherry vine tomatoes, spinach, lemon.

Chicken Burger
Chicken breast, mature Cheddar, smoked bacon, mayonnaise, little gem lettuce, tomato, fries.

Maple-Glazed Ham Hock
Triple-cooked chips, fried heritage hen egg, dressed watercress, red wine jus..

Coronation Cauliflower (ve)
Curried cauliflower florets, coconut dressing, lentil dhal, pickled raisins, gunpowder potatoes.

Butternut Squash Risotto* (ve)
Crispy sage, pumpkin seeds..

STEAK

Served with fries and dressed watercress.

10oz Ribeye

7oz Fillet

12oz Sirloin on the Bone

Add Béarnaise* , peppercorn* or Bordelaise* sauce
Pan-seared scallops

7oz Fillet Steak & Garlic Butter Scallops
Fries, dressed watercress.

SIDES

Seasoned Fries (v)

Parmesan & Truffle Triple-Cooked Chips

Onion Rings (v)

Creamed Spinach (v)

Rocket & Tomato Salad (ve)

DESSERTS

Rich Chocolate Fondant (v)
Amarena wild cherries.

Bramley Apple & Rhubarb Crumble (v)
Stem ginger ice cream.
Vegan option available.

Vanilla Crème Brûlée (v)
Fresh berries.

Ice Cream (v)
Three scoops of vanilla, chocolate, stem ginger or honeycomb ice cream, or raspberry sorbet.

Browns Brasserie & Bar are delighted to be accredited by Coeliac UK

Scan to view calorie information

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.



Allergen Information: Our easy-to-use allergen guide is available for you to use. 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 have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(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. Desserts containing alcohol cannot be sold to under 18s.

Code goes here

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973