

## BREAKFAST & BRUNCH

Available until 12noon

### BRUNCH COCKTAILS

#### MANGO MIMOSA

Cîroc Mango & orange juice, topped with Mercier Champagne £8.50

#### BLOODY MARY

Absolut Vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper £7

#### SMOOTHIES

Strawberry, raspberrry, blackberry (VE) £3.95

Kale, spinach, apple (VE) £3.95

Mango, pineapple, passionfruit (VE) £3.95

### SELECTION OF FRESHLY BAKED MINI PASTRIES AND SULTANA & HAZELNUT BREAD (V)

Strawberry jam, British farmhouse butter £5.95

#### TRADITIONAL BREAKFAST

Smoked bacon, Cherry Orchard sausages, two free range eggs, baked beans, flat mushrooms, black pudding, grilled tomato, sourdough toast, British farmhouse butter £8.50

#### VEGETARIAN BREAKFAST (V)

Beetroot hash, smashed avocado, flat mushrooms, two free range eggs, baked beans, grilled tomato, sourdough toast, British farmhouse butter £7.95

#### EGGS BENEDICT

Toasted English muffin, roasted ham, poached free range eggs, hollandaise £8.25

#### EGGS ROYALE

Toasted English muffin, Severn & Wye smoked salmon, poached free range eggs, hollandaise £8.50

#### EGGS FLORENTINE (V)

Toasted English muffin, buttered spinach, poached free range eggs, hollandaise £7.95

#### BROWNS LOBSTER BENEDICT

Toasted English muffin, lobster tail, poached free range eggs, buttered spinach, hollandaise £16.95

#### STEAK & EGGS

6oz rump steak, two free range eggs, baby watercress £10.95

#### SCRAMBLED FREE RANGE EGGS & SMOKED SALMON

Sourdough toast £7.50

#### SMASHED AVOCADO ON SOURDOUGH TOAST (V)

Crumbled feta, toasted pumpkin seeds £6.50

Add smoked salmon: £2.50 Add poached eggs: £1.95

#### GRANOLA (V)

Blueberries, raspberries, Greek yoghurt, English borage honey £4.95

#### BUTTERMILK PANCAKES (V)

Mixed berries, English borage honey, Greek yoghurt £7.50

Please see our drinks menu for our range of teas & coffees.

Add a mini pastry to your coffee for £0.95

## A CHAMPAGNE & LOBSTER BRUNCH

Browns lobster Benedict & a glass of Mercier Champagne £19.95

## APÉRITIFS

#### APEROL SPRITZ

Aperol, Prosecco, soda over ice with an orange slice £7

#### BRITISH ROYAL

Black Cow vodka, Prosecco, rhubarb & rosehip cordial, apple £7.50

#### BELLINI

White peach purée with Prosecco £7

NOCELLARA OLIVES (VE) £2.95

MIXED NUTS (VE) £2.50

WHOLE BAKED SOURDOUGH (V)  
British farmhouse butter £4.50

## STARTERS & SHARING PLATES

#### FISHERMAN'S PLATTER

Severn & Wye smoked salmon, salt & pepper squid, Devon crab on toast, British mussels, warm toasted bread £18.95

#### BEEF CARPACCIO

Parmesan crisps, pea shoots, tarragon & lemon mayonnaise £8.95

#### PRAWN COCKTAIL

Classic cocktail sauce, brioche croutons, buttered sourdough £6.95

#### DUCK LIVER PARFAIT

Red onion marmalade, toasted brioche £6.95

#### SMOKED HADDOCK FISHCAKES

Sea herb mayonnaise, tomato & samphire salad £12.25

#### SEARED TUNA NIÇOISE

Baby kale, green beans, heritage potatoes, cherry tomatoes, black olive tapenade, soft boiled egg £13.50

#### BROWNS SHARING PLATE

Chicken lollipops, salt & pepper squid, prawn cocktail, beetroot houmous, pulled pork & pig cheek crostini £16.95

#### WHITE ONION SOUP (V)

English cider cream, Isle of Man Cheddar on toast £5.50

#### DEVON CRAB ON TOAST

Toasted sourdough, brown crab mayonnaise £8.95

## LIGHT MAINS

#### BEETROOT & AVOCADO SALAD (V)

Beetroot houmous, quinoa, avocado, asparagus spears, baby kale, lemon & basil dressing £10.95

Top with chicken, smoked salmon or feta: £3.50

#### PRAWN & CRAB LINGUINE

Lime, chilli & coriander pesto £13.50

#### WHOLE BAKED SOMERSET CAMEMBERT (V)

Warm toasted bread, tomato & rhubarb chutney £10.95

#### BRITISH MUSSELS

White wine sauce, garlic, parsley, warm toasted bread £7.50

#### TORCHED FETA SALAD (V)

Heritage tomatoes, samphire, basil £6.50

#### ASPARAGUS & PROSCIUTTO HAM

Poached free range egg, hollandaise £6.95

#### COURGETTE, MINT & LEMON TAGLIATELLE (VE)

Courgette ribbons, mint, freshly grated lemon zest, toasted pumpkin seeds £10.95

Top with chicken, smoked salmon or feta: £3.50

#### CHARGRILLED CHICKEN CAESAR SALAD

Gem lettuce, anchovies, smoked bacon, Parmesan shavings, croutons £12.95

## MAINS

#### SLOW COOKED SALTED PORK BELLY

Savoury apple pie, buttered green beans, mash, crackling, red wine jus £15.50

Complement this dish with scallops: £5.95

#### BROWNS FISH PIE

Salmon, prawns, scallop, Isle of Man Cheddar mash, garlic, Parmesan, parsley crumb £15.25

#### STEAK & GUINNESS PIE

Bubble & squeak, crisp prosciutto ham £13.95

#### PORTOBELLO MUSHROOM TART (VE)

Puff pastry filled with portobello & seasonal mushrooms, asparagus & pea shoot salad £12.50

#### ROASTED LAMB RUMP

Potato gratin, crushed minted peas, red wine jus £17.95

#### HALF ROAST CHICKEN

Lemon, garlic & thyme marinade, fries, Bordelaise sauce £14.95

## GRILLS

#### THE BROWNS BURGER

Beef burger, brioche bun, Irish Cheddar, smoked bacon, English mustard mayonnaise, gem lettuce, tomato, pickle, fries £13.50

#### CHARGRILLED STEAK SANDWICH

Toasted white bread, caramelised onions, mayonnaise, rocket, fries £13.50

#### BROWNS CLUB SANDWICH

Chargrilled chicken, crisp prosciutto, beef tomato, mayonnaise, rocket, fries £9.95

## SIDES

Heritage potatoes with parsley & sea salt (v) £3.50

Roasted Portobello mushrooms (v) £3.50

Thick cut chips with Parmesan & truffle oil £4.50

Seasoned fries (v) £3.50

Buttered green beans (v) £3.50

Heritage tomato & basil salad (VE) £3.50

Baby kale, quinoa & beetroot salad (VE) £3.50

Asparagus soldiers with hollandaise (v) £3.95

## BROWNS AFTERNOON TEA

Available from 2.30pm to 5pm

£14 per person

Minimum 2 people

A selection of butter brioche rolls: smoked salmon with chive & lemon cream cheese, free range egg & baby watercress, chicken & avocado

Home baked buttermilk scones with clotted cream & strawberry jam

Mini desserts: salted caramel profiteroles, opera cake, black cherry mousse, lemon & Earl Grey tea cake

### CHAMPAGNE AFTERNOON TEA

Browns afternoon tea plus a perfectly chilled glass of Mercier Champagne

£19.95 per person

### A MOST UNUSUAL AFTERNOON

Browns afternoon tea plus a glass of Hendrick's gin & Fever Tree tonic with a slice of cucumber

£18.95 per person

### LUNCH & EARLY EVENING MENU

Two courses for £12.95, available 12pm-7pm Monday to Friday

#### MONDAY TO THURSDAY

Steak frites & a glass of Malbec £15

#### FRIDAY

##### Bubbles at Browns

Enjoy our selection of sparkling wines & Champagne from £19.95

Pair our Fisherman's platter with a delicate Saniger Reserva Brut Cava for £34.95

#### SATURDAY

##### Côte de bœuf for two\* £49.95

Classic steak sharing dish with confit tomato, asparagus, grilled mushrooms, thick cut chips & béarnaise sauce

#### SUNDAY ROASTS

Choose from a selection of roasts

Available 12pm-6pm

### SEASONAL SPECIALS

Try our chef's selection of special dishes inspired by the season. See our separate seasonal menu

An optional service charge of 10% will be added to all parties dining at Browns. All of this optional service charge will be shared fairly amongst the team in this restaurant. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish may contain small bones. (v) = made with vegetarian ingredients (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. \* = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply. Please note: Lunch & Early Evening menu is not available on Bank Holidays. BRW/LN17/MM/3/03

A number of our dishes can be served gluten free. Please ask to see our separate menu.