



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



CARING FOR OUR PLANET

From our food to our people, we are committed to operating responsibly and having a positive impact on the world. As a proud member of the Sustainable Restaurant Association, we take great care to ensure optimum animal welfare, while limiting food miles to minimise our carbon footprint.

We have close relationships with our independent farmers and fishermen, and work with them every step of the way to ensure we serve the best quality food, produced in the most ethical way we can. All of our steaks come from cattle raised on our own farms, so we can be sure that they are high welfare, sustainably-reared, fully traceable and 100% British.

Of course, there is always something more that can be done and we are currently reviewing all areas of our business, from plastics to food waste, to see how we can be the best we can possibly be.

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. ♻️ = made with vegetarian ingredients, 🌱 = 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.

BREAKFAST & BRUNCH

Served everyday until midday

BRUNCH COCKTAILS

MANGO MIMOSA

Cîroc Mango vodka, Moët & Chandon Impérial, orange juice • 9.50

BLOODY MARY

Ketel One vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper • 9

SMOOTHIES

STRAWBERRY, RASPBERRY, BLACKBERRY (VE) • 4.50

MANGO, PINEAPPLE, PASSION FRUIT (VE) • 4.50

KALE, SPINACH, APPLE (VE) • 4.50

BLUEBERRY, RASPBERRY, BANANA, FLAX SEEDS (VE) • 4.50

SELECTION OF FRESHLY BAKED MINI PASTRIES AND WALNUT & RAISIN BREAD

Strawberry jam, Netherend Farm butter • 6.50

TRADITIONAL BREAKFAST

Smoked bacon, outdoor bred pork sausages, two free-range eggs, baked beans, flat mushrooms, black pudding, grilled tomato, toasted sourdough, Netherend Farm butter • 9.95

VEGETARIAN BREAKFAST

Beetroot hash, smashed avocado, flat mushrooms, two free-range eggs, baked beans, grilled tomato, toasted sourdough, Netherend Farm butter • 9.95
Vegan alternative available

STEAK & EGGS

6oz rump steak, two free-range eggs, lightly dressed watercress, straw fries • 12.25

SALT BEEF HASH

Pulled salt beef, heritage potatoes, spinach, vine cherry tomatoes, poached free-range egg • 9.75

SMOKED PANCETTA BUTTERMILK PANCAKES

Savoury nut granola, maple syrup • 9.50

BUTTERMILK PANCAKES

Mixed berries, cherries, Greek yoghurt • 8.95

FRESH BERRY & BANANA BOWL

Homemade hazelnut butter, dairy-free coconut "yoghurt", toasted seeds, maple crunch • 6.95

SMASHED AVOCADO ON SOURDOUGH TOAST

Crumbled feta, toasted pumpkin seeds • 6.95

Add smoked salmon 3.50 Add poached eggs 2.50

SCRAMBLED EGGS, SEVERN & WYE SMOKED SALMON

Toasted sourdough • 8.95

EGGS ROYALE

Toasted English muffin, Severn & Wye smoked salmon, poached free-range eggs, hollandaise • 9.75

EGGS FLORENTINE

Toasted English muffin, buttered spinach, poached free-range eggs, hollandaise • 8.95

EGGS BENEDICT

Toasted English muffin, marmalade glazed ham, poached free-range eggs, hollandaise • 9.25

BROWNS LOBSTER BENEDICT

Toasted English muffin, lobster, thermidor sauce, poached free-range eggs, buttered spinach, hollandaise • 15.50

We use high welfare Copper Maran heritage hen eggs in our cooked breakfasts.

SEASONAL APÉRITIFS

HEDGEROW G&T

Star of Bombay gin, Chambord, Fever Tree Light tonic, blackberries, rosemary • 10.50

APPLE & GINGER MOJITO

Bacardi Spiced rum, ginger ale, cloudy apple juice, sugar cane syrup, mint, lime • 10

BLACK FOREST ESPRESSO MARTINI

Grey Goose vodka, Chambord, Tia Maria, espresso, sugar cane syrup • 10.50

CHAMPAGNE COLADA

Bacardi Carta Blanca and Ocho rums, Moët & Chandon Impérial, pineapple juice, coconut syrup • 11.50

FRESHLY BAKED SOURDOUGH

Netherend Farm butter • 4.75

WHOLE BAKED SOMERSET CAMEMBERT

Heritage potato crisps, pear, toasted ciabatta, apple, date & tamarind chutney, savoury nut granola • 13.95

NOCELLARA OLIVES

• 2.95

MIXED NUTS

• 2.50

STARTERS

BURRATA

Torched heirloom tomatoes, kale & hazelnut pesto, savoury nut granola, watercress • 10.25

BEETROOT, WALNUT & GOATS CHEESE SALAD

Grilled Wensum White goats cheese, sourdough crouton, maple & mustard dressing • 7.25

DEVON CRAB & AVOCADO

Crab mayonnaise, toasted sourdough • 9.75

NORTH ATLANTIC PRAWN COCKTAIL

Cos lettuce, toasted brioche • 8.25

MAINS

STEAKS

Our award winning 28 day matured British steaks come from high welfare, sustainably-reared cattle raised on our own farms.

7oz FILLET • 25.50

9oz RIBEYE • 22.50

8oz SIRLOIN • 21.50

Served with fries and lightly-dressed watercress.

Add Béarnaise, peppercorn or Bordelaise sauce^: 2.25

Add half a lobster thermidor: 9.95

Add onion rings: 2.75

Add scallops: 5.95

DAILY MARKET FRESH FISH

Ask your server for today's catch.

SANDWICHES

Served Monday to Saturday, midday – 4pm

CHARGRILLED STEAK

Toasted sourdough, caramelised onions, rocket, Dijon mustard, mayonnaise, fries • 14.50

CAMEMBERT TOASTIE

Somerset camembert, flat mushrooms, Stokes red onion marmalade, fries • 12.50

SIDES

ROAST PORTOBELLO MUSHROOMS (V) • 3.75

BUTTERED SPINACH (V) • 3.75

BUTTERED GREEN BEANS (V) • 3.75

ROAST SWEET POTATO (VE) • 3.75

CREAMED LEEKS (V) • 3.75

MIXED SALAD (VE) • 3.75

TENDERSTEM BROCCOLI (V)

Savoury nut granola • 4.25

BROWNS AFTERNOON TEA

Served everyday, 3pm – 5pm

17.95 per person

SAVOURIES

Sandwiches: Copper Maran egg mayonnaise; coronation chicken; cucumber & cream cheese

Prawn cocktail brioche roll

Smoked salmon & cream cheese on whisky & thyme oat cake

HOME-BAKED SCONES

Clotted cream, black cherry jam, strawberry jam

MINI CAKES & PUDDINGS

Lemon tart, Victoria sponge, salted caramel profiteroles, whisky marmalade bread & butter pudding

CHAMPAGNE OR G&T AFTERNOON TEA

With a glass of Moët & Chandon Impérial
25.95 per person

with a Chase Pink Grapefruit & Pomelo G&T
24.95 per person

CHEF'S DAILY SPECIALS

THURSDAY

Fresh Pot Caught Lobster

FRIDAY

Fresh Pyefleet Pure Oysters

SATURDAY

Browns Farm Steaks

SUNDAY

Traditional Sunday Roasts

DESSERTS

DARK CHOCOLATE BOMBE

Pistachio sponge, amarena cherries, hazelnut ice cream, salted white chocolate sauce • 8.75

APPLE & BLACKBERRY CRUMBLE

Vanilla custard or cream • 7.50
Vegan alternative available

BRIOCHE BREAD & BUTTER PUDDING

Whisky orange marmalade, cranberry, bourbon vanilla ice cream • 7.75

SALTED CARAMEL PROFITEROLES

Homemade salted caramel, Devon cream toffee sauce • 7.50

HOME-BAKED CHOCOLATE BROWNIE

Honeycomb ice cream • 7.25

SPICED PLUM & ORANGE MESS

Spiced plum compote, orange curd, meringue, whipped double cream, toasted almonds • 7.50

APPLE TART FINE

Vanilla custard, hazelnut butter • 8.50

STICKY TOFFEE PUDDING

Savoury nut granola • 6.95

CRÈME BRÛLÉE

Shortbread biscuit • 6.95

SELECTION OF ICE CREAM

Choose three scoops of vanilla, chocolate, hazelnut, ginger or honeycomb ice cream or raspberry sorbet • 6.50

SELECTION OF BRITISH CHEESES

Stokes red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts • 11.25