



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

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

Ćroc Mango vodka, Moët & Chandon Impérial, orange juice • 8.50

BLOODY MARY

Ketel One vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper • 7.50

SMOOTHIES

STRAWBERRY, RASPBERRY, BLACKBERRY (VE) • 3.95

MANGO, PINEAPPLE, PASSION FRUIT (VE) • 3.95

KALE, SPINACH, APPLE (VE) • 3.95

BLUEBERRY, RASPBERRY, BANANA, FLAX SEEDS (VE) • 3.95

SELECTION OF FRESHLY BAKED MINI PASTRIES AND WALNUT & RAISIN BREAD (V)

Strawberry jam, Netherend Farm butter • 5.75

TRADITIONAL BREAKFAST

Smoked bacon, Cherry Orchard sausages, two eggs, baked beans, flat mushrooms, black pudding, grilled tomato, sourdough toast, Netherend Farm butter • 8.95

VEGETARIAN BREAKFAST (V)

Beetroot hash, smashed avocado, flat mushrooms, two eggs, baked beans, grilled tomato, sourdough toast, Netherend Farm butter • 8.95

BROWNS LOBSTER BENEDICT

Toasted English muffin, lobster, thermidor sauce, poached egg, buttered spinach, hollandaise • 14.50

EGGS BENEDICT

Toasted English muffin, marmalade glazed ham, poached eggs, hollandaise • 8.50

EGGS ROYALE

Toasted English muffin, Severn & Wye smoked salmon, poached eggs, hollandaise • 8.75

SMOKED HADDOCK OMELETTE FLORENTINE

GH Abernethie smoked haddock, spinach, Parmesan, lightly dressed watercress • 8.75

EGGS FLORENTINE (V)

Toasted English muffin, buttered spinach, poached eggs, hollandaise • 8.25

GRANOLA (V)

Blueberries, raspberries, Greek yoghurt, cherries • 6.25

SMASHED AVOCADO ON SOURDOUGH TOAST (V)

Crumbled feta, toasted pumpkin seeds • 6.25
Add smoked salmon 3.50 Add poached eggs 2.50

SCRAMBLED EGGS, SEVERN & WYE SMOKED SALMON

Sourdough toast • 8.25

BUTTERMILK PANCAKES (V)

Mixed berries, cherries, Greek yoghurt • 7.50

SMOKED PANCETTA BUTTERMILK PANCAKES

Savoury nut granola, maple syrup • 7.95

STEAK & EGGS

6oz rump steak, two eggs, lightly dressed watercress, straw fries • 11.50

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

SPRING APÉRITIFS

SPRINGTIME BRAMBLE

Monkey 47 gin, blackberry liqueur, rhubarb, lemon • 10.50

APRICOT CLUB

Havana 3 Year Old rum, apricot jam, sugar, lemon • 9.00

ELDERFLOWER SPRITZ

Monkey 47 gin, prosecco, elderflower, lime, soda • 10.50

BLOOD ORANGE ROYALE

Moët & Chandon Impérial, Absolut Citron • 10.50

WHOLE FRESHLY BAKED SOURDOUGH (V)

Netherend Farm butter • 3.95

WOODALL'S FARM BRITISH CHARCUTERIE

Cumbrian & Royale ham, Cumberland salami, golden beetroot piccalilli, breakfast radish • 17.50

NOCELLARA OLIVES (VE) • 2.95

MIXED NUTS (VE) • 2.50

STARTERS

WHOLE BAKED SOMERSET CAMEMBERT (V)

Warm toasted bread, gooseberry compote • 10.50

DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast • 8.95

PEA & MINT SOUP (V)

Warm sourdough, Netherend Farm butter • 6.25

PAN-SEARED SCALLOPS

Rhubarb, smoked pancetta, pea shoots • 9.75

RAINBOW BEETROOT CARPACCIO (VE)

Rocket & walnut pesto, crispy capers, vine cherry tomatoes, pea shoots • 6.50

DUCK LIVER PARFAIT^

Stokes red onion marmalade, toasted brioche • 6.75

ASPARAGUS (V)

Poached Copper Maran heritage hen egg, sourdough croutons, herb crumb • 7.25

BURRATA (V)

Basil & almond pesto, heirloom tomatoes, savoury nut granola, rocket • 9.50

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, chopped gem, sourdough bread & butter • 7.25

TORCHED MACKEREL

Gooseberry compote, cucumber, Greek yoghurt, sourdough croutons • 8.95

MAINS

STEAKS

Our award-winning 28 day matured British steaks come from cattle reared on Browns' own farms.

7oz FILLET • 23.50

9oz RIBEYE • 20.50

8oz SIRLOIN • 19.50

Served with fries and lightly-dressed watercress.

Add Béarnaise, peppercorn or Bordelaise sauce^: 1.95

Add half a lobster thermidor: 9.95

Add scallops: 5.95

Add onion rings: 2.25

DAILY MARKET FRESH FISH

Ask your server for today's catch.

SLOW-COOKED SALTED PORK BELLY

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

BROWNS BURGER

Beef burger, brioche bun, Irish Cheddar, smoked bacon, English mustard mayonnaise, gem lettuce, tomato, pickle, fries • 13.95

FISH & CHIPS

Line-caught cod fillet in crisp seasoned batter, pea & mint purée, tartare sauce, thick-cut chips • 14.25

BROWNS STEAK & GUINNESS PIE

Buttered mash • 14.50

BROWNS FISH PIE

Salmon, prawns, scallop, Isle of Man Cheddar mash, garlic, herb crumb • 14.95

SMOKED HADDOCK FISHCAKE

GH Abernethie smoked haddock, heirloom tomato salad, caper berries, lemon, fresh herb & crème fraîche mayonnaise • 13.25

LOBSTER RISOTTO

Heirloom tomatoes, Parmesan, chive • 18.75

PRAWN & CRAB LINGUINE

Lime, chilli & coriander pesto • 13.95

HALF ROAST CHICKEN

Lemon, garlic & thyme marinade, fries, Bordelaise sauce^ • 14.75

SANDWICHES

Served Monday to Saturday, midday – 4pm

CAMEMBERT TOASTIE (V)

Somerset camembert, flat mushrooms, Stokes red onion marmalade, fries • 11.50

BROWNS CLUB

Chargrilled chicken, smoked pancetta, beef tomato, rocket, mayonnaise, fries • 11.95

SIDES

ISLE OF MAN CHEDDAR MASH (V) • 3.25

BUTTERED HERITAGE POTATOES (V) • 3.25

BUTTERED SPINACH (V) • 3.25

BUTTERED GREEN BEANS (V) • 3.25

SPRING GREENS & LEMON (V) • 3.75

MIXED SALAD (VE) • 3.25

ROAST PORTOBELLO MUSHROOMS (V) • 3.25

THICK-CUT CHIPS

Parmesan & truffle oil • 4.25

SEASONED FRIES (V) • 3.25

TENDERSTEM BROCCOLI (V)

Savoury nut granola • 3.75

BROWNS AFTERNOON TEA

Served everyday, 3pm – 5pm

16.50 per person

SAVOURIES

Pulled salt beef & wholegrain mustard brioche roll

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

Smoked salmon & cream cheese on whisky & thyme oat cake

HOME-BAKED SCONES

Clotted cream, apricot jam, strawberry jam

MINI CAKES & PUDDINGS

Lemon tart, carrot cake, Victoria sponge, summer berry pudding

CHAMPAGNE OR G&T AFTERNOON TEA

Add a glass of Moët & Chandon Impérial or a classic Hendricks G&T

23.50 per person

CHEF'S DAILY SPECIALS

THURSDAY

Fresh Lobster

FRIDAY

Fresh Oysters

SATURDAY

Chateaubriand

SUNDAY

Sunday Roasts

DESSERTS

APPLE & APRICOT CRUMBLE (V)

Vanilla custard or cream • 6.95

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce • 6.75

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream • 6.50

COCONUT & VANILLA PANNA COTTA (VE)

Blackberries, blueberries, raspberry sorbet, Sailor Jerry spiced rum, caramelised hazelnuts • 7.25

RHUBARB TRIFLE (V)

Rhubarb compote, vanilla custard, double cream, Victoria sponge • 6.95

STICKY TOFFEE PUDDING (V)

Ginger ice cream, granola • 6.25

CRÈME BRÛLÉE (V)

Shortbread biscuit • 6.50

SELECTION OF ICE CREAM (V)

Choose three scoops of vanilla, chocolate, hazelnut, ginger or honeycomb ice cream or raspberry sorbet • 5.95

SELECTION OF BRITISH CHEESES (V)

Stokes red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts • 10.50