



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 • 9.50

#### BLOODY MARY

Ketel One vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper • 8.00

### 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 • 5.95

#### TRADITIONAL BREAKFAST

Smoked bacon, Cherry Orchard sausages, two eggs, baked beans, flat mushrooms, black pudding, grilled tomato, sourdough toast, Netherend Farm butter • 9.50

#### VEGETARIAN BREAKFAST

Beetroot hash, smashed avocado, flat mushrooms, two eggs, baked beans, grilled tomato, sourdough toast, Netherend Farm butter • 9.50

#### BROWNS LOBSTER BENEDICT

Toasted English muffin, lobster, thermidor sauce, poached egg, buttered spinach, hollandaise • 14.95

#### EGGS BENEDICT

Toasted English muffin, marmalade glazed ham, poached eggs, hollandaise • 8.75

#### EGGS ROYALE

Toasted English muffin, Severn & Wye smoked salmon, poached eggs, hollandaise • 9.25

#### SMOKED HADDOCK OMELETTE FLORENTINE

GH Abernethie smoked haddock, spinach, Parmesan, lightly dressed watercress • 9.25

#### EGGS FLORENTINE

Toasted English muffin, buttered spinach, poached eggs, hollandaise • 8.50

#### GRANOLA

Blueberries, raspberries, Greek yoghurt, cherries • 6.50

#### SMASHED AVOCADO ON SOURDOUGH TOAST

Crumbled feta, toasted pumpkin seeds • 6.50  
Add smoked salmon 3.50 Add poached eggs 2.50

#### SCRAMBLED EGGS, SEVERN & WYE SMOKED SALMON

Sourdough toast • 8.50

#### BUTTERMILK PANCAKES

Mixed berries, cherries, Greek yoghurt • 7.95

#### SMOKED PANCETTA BUTTERMILK PANCAKES

Savoury nut granola, maple syrup • 8.50

#### STEAK & EGGS

6oz rump steak, two eggs, lightly dressed watercress, straw fries • 11.75

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

## SPRING APÉRITIFS

#### SPRINGTIME BRAMBLE

Monkey 47 gin, blackberry liqueur, rhubarb, lemon • 11.50

#### APRICOT CLUB

Havana 3 Year Old rum, apricot jam, sugar, lemon • 9.50

#### ELDERFLOWER SPRITZ

Monkey 47 gin, prosecco, elderflower, lime, soda • 11.50

#### BLOOD ORANGE ROYALE

Moët & Chandon Impérial, Absolut Citron • 11.50

#### WHOLE FRESHLY BAKED SOURDOUGH

Netherend Farm butter • 4.50

#### WOODALL'S FARM BRITISH CHARCUTERIE

Cumbrian & Royale ham, Cumberland salami, golden beetroot piccalilli, breakfast radish • 17.95

**NOCELLARA OLIVES** (VE) • 2.95

**MIXED NUTS** (VE) • 2.50

## STARTERS

#### WHOLE BAKED SOMERSET CAMEMBERT

Warm toasted bread, gooseberry compote • 10.95

#### DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast • 9.50

#### PEA & MINT SOUP

Warm sourdough, Netherend Farm butter • 6.50

#### PAN-SEARED SCALLOPS

Rhubarb, smoked pancetta, pea shoots • 9.95

#### RAINBOW BEETROOT CARPACCIO

Rocket & walnut pesto, crispy capers, vine cherry tomatoes, pea shoots • 6.75

#### DUCK LIVER PARFAIT

Stokes red onion marmalade, toasted brioche • 6.95

#### ASPARAGUS

Poached Copper Maran heritage hen egg, sourdough croutons, herb crumb • 7.50

#### BURRATA

Basil & almond pesto, heirloom tomatoes, savoury nut granola, rocket • 9.95

#### NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, chopped gem, sourdough bread & butter • 7.50

#### TORCHED MACKEREL

Gooseberry compote, cucumber, Greek yoghurt, sourdough croutons • 9.50

## MAINS

### STEAKS

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

**7oz FILLET** • 23.95

**9oz RIBEYE** • 20.95

**8oz SIRLOIN** • 19.95

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: 2.50

### 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 • 15.95

#### BROWNS BURGER

Beef burger, brioche bun, Irish Cheddar, smoked bacon, English mustard mayonnaise, gem lettuce, tomato, pickle, fries • 14.50

#### FISH & CHIPS

Line-caught cod fillet in crisp seasoned batter, pea & mint purée, tartare sauce, thick-cut chips • 14.75

#### BROWNS STEAK & GUINNESS PIE

Buttered mash • 14.95

#### BROWNS FISH PIE

Salmon, prawns, scallop, Isle of Man Cheddar mash, garlic, herb crumb • 15.25

#### SMOKED HADDOCK FISHCAKE

GH Abernethie smoked haddock, heirloom tomato salad, caper berries, lemon, fresh herb & crème fraîche mayonnaise • 13.50

#### LOBSTER RISOTTO

Heirloom tomatoes, Parmesan, chive • 18.95

#### PRAWN & CRAB LINGUINE

Lime, chilli & coriander pesto • 14.50

#### HALF ROAST CHICKEN

Lemon, garlic & thyme marinade, fries, Bordelaise sauce^ • 14.95

## SANDWICHES

Served Monday to Saturday, midday – 4pm

#### CAMEMBERT TOASTIE

Somerset camembert, flat mushrooms, Stokes red onion marmalade, fries • 11.95

#### BROWNS CLUB

Chargrilled chicken, smoked pancetta, beef tomato, rocket, mayonnaise, fries • 12.50

## SIDES

**ISLE OF MAN CHEDDAR MASH** (V) • 3.50

**BUTTERED HERITAGE POTATOES** (V) • 3.50

**BUTTERED SPINACH** (V) • 3.50

**BUTTERED GREEN BEANS** (V) • 3.50

**SPRING GREENS & LEMON** (V) • 3.95

**MIXED SALAD** (VE) • 3.50

**ROAST PORTOBELLO MUSHROOMS** (V) • 3.50

## BROWNS AFTERNOON TEA

Served everyday, 3pm – 5pm

16.95 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

23.95 per person

## CHEF'S DAILY SPECIALS

#### THURSDAY

Fresh Lobster

#### FRIDAY

Fresh Oysters

#### SATURDAY

Chateaubriand

#### SUNDAY

Sunday Roasts

## DESSERTS

#### APPLE & APRICOT CRUMBLE

Vanilla custard or cream • 7.25

#### SALTED CARAMEL PROFITEROLES

Homemade salted caramel, Devon cream toffee sauce • 7.25

#### HOME-BAKED CHOCOLATE BROWNIE

Honeycomb ice cream • 6.95

#### COCONUT & VANILLA PANNA COTTA

Blackberries, blueberries, raspberry sorbet, Sailor Jerry spiced rum, caramelised hazelnuts • 7.50

#### RHUBARB TRIFLE

Rhubarb compote, vanilla custard, double cream, Victoria sponge • 7.25

#### STICKY TOFFEE PUDDING

Ginger ice cream, granola • 6.50

#### CRÈME BRÛLÉE

Shortbread biscuit • 6.75

#### SELECTION OF ICE CREAM

Choose three scoops of vanilla, chocolate, hazelnut, ginger or honeycomb ice cream or raspberry sorbet • 6.25

#### SELECTION OF BRITISH CHEESES

Stokes red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts • 10.95