



BRASSERIE & BAR
BROWNS
ESTABLISHED 1973



Gluten Free



**BROWNS BRASSERIE & BAR
ARE DELIGHTED TO BE
ACCREDITED BY COELIAC UK**

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).

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. 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 can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. 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.

Gluten Free Menu

Breakfast

Served until midday.

We use heritage hen eggs in our cooked breakfasts.

TRADITIONAL BREAKFAST

Smoked bacon, two eggs, baked beans, flat mushrooms, grilled tomato, toast, Netherend Farm butter • 9.95

SCRAMBLED EGGS (V)

Toast • 5.50
Add smoked salmon 3.50

STEAK & EGGS

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

VEGETARIAN BREAKFAST (V)

Smashed avocado, two eggs, baked beans, flat mushrooms, grilled tomato, toast, Netherend Farm butter • 9.95

SMASHED AVOCADO ON TOAST (V)

Grilled cherry vine tomatoes • 6.95
Add feta (V) 2 or salmon 3.50

TOAST, STRAWBERRY JAM & BUTTER (V) • 2.50

SMOKED SALMON OMELETTE

with crème fraîche and chives • 9.95

MUSHROOM OMELETTE (V)

with Isle of Man Cheddar and baby spinach • 8.50

SMOKED HADDOCK OMELETTE

with Isle of Man Cheddar and English mustard • 9.95

Starters

SMOKED SALMON

Crispy capers, horseradish crème fraîche • 8.50

SOUP OF THE DAY (V)

Warm toast, butter • 6.50

MUSHROOMS ON TOAST^ (V)

Pulled oyster mushrooms, garlic & parsley butter • 7.50

DEVON CRAB & AVOCADO

Toast, crab mayo • 9.50

PAN-SEARED SCALLOPS

Rhubarb, smoked pancetta, samphire, pea shoots • 10.25

TENDERSTEM BROCCOLI

Poached heritage hen egg, smoked pancetta, Parmesan shavings • 7.50

NORTH ATLANTIC PRAWN SALAD

Prawn mayo, chopped lettuce, bread & butter • 7.50

BEETROOT, WALNUT & GOATS CHEESE SALAD (V)

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

AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)

Fennel, watercress, toasted almonds • 7.50

Mains

KING PRAWN & DEVON CRAB RIGATONI^

Lime, chilli & coriander pesto • 14.95

ROAST MONKFISH & CHORIZO

Sautéed heritage potatoes, peas, broad beans, leek, basil & almond pesto • 23.50

CHICKEN BURGER

Chicken breast, Irish Cheddar, smoked bacon, mayo, gem lettuce, tomato, fries • 14.95

AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)

Fennel, watercress, toasted almonds • 13.25
Add feta (V), chicken or salmon 3.50

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 dressed watercress.

Add pan-seared scallops: 5.95

ROAST FILLET OF SALMON

Sautéed heritage potatoes, cherry vine tomatoes, caper berries, dressed watercress, salsa verde • 15.95

HALF ROAST BRITISH CHICKEN^

Lemon, garlic & thyme marinade, fries, Bordelaise sauce • 15.95

CHICKEN & AVOCADO SALAD

Pancetta, avocado, Parmesan, Caesar dressing • 13.50

RISOTTO PRIMAVERA (VE)

Peas, asparagus, courgette, pesto, lemon • 13.95
Add feta (V), chicken or salmon 3.50

Desserts

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream • 6.95

FRESH BERRY ETON MESS (V)

Meringue, double cream • 7.50

APPLE & TIMPERLEY

RHUBARB CRUMBLE (V)

Vanilla custard or cream • 7.75

Vegan alternative available

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime • 7.25

SELECTION OF ICE CREAM (V)

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

CRÈME BRÛLÉE (V)

Fresh berries • 6.75

ST CLEMENT'S POSSET (V)

Fresh berries, ginger crumble • 6.95

SELECTION OF BRITISH CHEESES (V)

Fig & British apple chutney, toast, roast fig, celery, toasted walnuts • 10.95