



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

DESSERTS

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.

DIGESTIFS

ESPRESSO MARTINI

Cîroc French Vanilla, Tia Maria,
cold brew coffee • 9.50

BROWNS OLD FASHIONED

Woodford Reserve, orange & pink
grapefruit zest, lemon thyme,
cardamom, cinnamon, clove • 9.50

AFTER EIGHT THIRTY

Baileys, crème de menthe, crème
de cacao, double cream • 9

DESSERTS

SUMMER BERRY PUDDING (V)

Brioche, fresh berries, Palmer & Co Brut Rosé
Champagne shot • 8.75

RED BERRY ETON MESS (V)

Strawberries, raspberries, blueberries,
meringue, whipped double cream • 7.50

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel,
Devon cream toffee sauce • 7.50

HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream • 7.25

STEWED PLUMS (VE)

Vegan vanilla ice cream, toasted almonds • 6.95

GLAZED ST CLEMENT'S TART (V)

Vanilla mascarpone, raspberry sorbet • 7.75

STICKY TOFFEE PUDDING (V)

Ginger ice cream, granola • 6.75

CRÈME BRÛLÉE (V)

Shortbread biscuit • 6.95

SELECTION OF ICE CREAM (V)

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

SELECTION OF BRITISH CHEESES (V)

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

DESSERT WINES

CHÂTEAU PERLE D'ARCHE SAUTERNES

Bordeaux, France (13%)

50ml • 4.50 50cl bottle • 26

ROYAL TOKAJI BLUE LABEL

Hungary (11.5%)

50ml • 5.25 50cl bottle • 42

HOT DRINKS

ESPRESSO • 2.50

AMERICANO • 2.50

CAPPUCCINO • 2.75

LATTE • 2.75

FLAT WHITE • 2.75

LOOSE LEAF TEA • 2.75

PEPPERMINT TEA • 2.25

FRESH MINT TEA • 2.25

SWEET TREATS

Complement your coffee
with a small plate featuring
a shortbread, gooseberry &
elderflower fool and salted
caramel profiterole • 4.75

Soya milk and decaf coffee are also available.

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.