



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

BUFFET

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.

BUFFET

Minimum 10 people. Choose from the options below:

ANY 6 ITEMS 15.95 PER PERSON

ANY 8 ITEMS 19.95 PER PERSON

ANY 10 ITEMS 22.95 PER PERSON

Add extra for 2.50 per item, per person

MEAT

CHEESEBURGER SLIDERS

BRITISH OUTDOOR-BRED PORK SAUSAGES WITH STOKES RED ONION MARMALADE

PULLED SALT BEEF & ISLE OF MAN CHEDDAR CROQUETTES

BRITISH CHARCUTERIE WITH GOLDEN BEETROOT PICCALILLI

CRISPY PORK BELLY BITES WITH BRAMLEY APPLE BUTTER

FISH

LIGHTLY-DUSTED CALAMARI WITH AIOLI

CRAB & AVOCADO ON TOAST

TEMPURA COD GOUJONS WITH TARTARE SAUCE

SEVERN & WYE SMOKED SALMON ON SOURDOUGH

SMOKED HADDOCK FISHCAKES WITH SEA HERB MAYONNAISE

VEGETARIAN

BRITISH CHEESE BOARD (V)

CORONATION CAULIFLOWER WITH CUCUMBER, MINT & COCONUT RAITA (VE)

BEETROOT HASH WITH SMASHED AVOCADO & STRAW FRIES (V)

COURGETTE FRITTERS WITH BORAGE HONEY, YOGHURT & MINT (V)

SALAD/SIDES

Add any of the below for 1.50 per person

SEASONED FRIES (VE)

BUTTERED HERITAGE POTATOES (V)

SUMMER BEET & ORANGE SALAD (VE)

DESSERTS

Add any of the below for 3.00 per person

BELGIAN CHOCOLATE BROWNIES (V)

SALTED CARAMEL PROFITEROLES (V)

GOOSEBERRY & ELDERFLOWER FOOL (V)