



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

Cîroc 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, British outdoor-bred pork 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.

## SUMMER APÉRITIFS

#### SUMMER BERRY SPRITZ

Ketel One vodka, White Heron British Cassis, Prosecco, lemonade, blackberries, mint • 10.50

#### PINK BERRY GIN

Tanqueray 10 gin, strawberry, rhubarb, lemon juice, soda • 9

#### PINEAPPLE COLLINS

Cîroc Pineapple vodka, Tanqueray gin, pineapple juice, ginger, sugar, lemon juice, soda, rosemary • 9.50

#### RASPBERRY & VANILLA BELLINI

Cîroc French Vanilla vodka, Moët & Chandon Impérial, raspberry • 11

#### 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

#### DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast • 8.95

#### COURGETTE & LEMON SOUP (V)

Warm sourdough, Netherend Farm butter • 6.25

#### RAINBOW BEETROOT CARPACCIO (VE)

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

#### TORCHED MACKEREL

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

#### WHOLE BAKED SOMERSET CAMEMBERT (V)

Warm toasted bread, gooseberry compote • 10.50

## 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 onion rings: 2.25

Add scallops: 5.95

### DAILY MARKET FRESH FISH

Ask your server for today's catch.

## 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

**ROAST PORTOBELLO MUSHROOMS (V)** • 3.25

**BUTTERED SPINACH (V)** • 3.25

**BUTTERED GREEN BEANS (V)** • 3.25

**PEAS, BROAD BEANS & SAMPHIRE (V)** • 3.75

**MIXED SALAD (VE)** • 3.25

**TENDERSTEM BROCCOLI (V)**

Savoury nut granola • 3.75

## BROWNS AFTERNOON TEA

Served everyday, 3pm – 5pm

16.50 per person

Treat yourself to our traditional afternoon tea with a seasonal twist.

For full details, please see separate menu

### CHAMPAGNE OR G&T AFTERNOON TEA

With a glass of Moët & Chandon Impérial  
24.50 per person

With a Hendricks Midsummer Solstice G&T  
23.50 per person

## LUNCH & EARLY EVENING MENU

Two courses for 11.95, three courses for 15.95  
Served Monday to Friday, midday – 7pm

For full details, please see separate menu

## CHEF'S DAILY SPECIALS

<b>THURSDAY</b>	Fresh Lobster
<b>FRIDAY</b>	Fresh Oysters
<b>SATURDAY</b>	Chateaubriand
<b>SUNDAY</b>	Sunday Roasts

## DESSERTS

#### SUMMER BERRY PUDDING (V)

Brioche, fresh berries, Palmer & Co Brut Rosé Champagne shot • 8.25

#### SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce • 6.75

#### HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream • 6.50

#### STEWED PLUMS WITH ORANGE & VANILLA (VE)

Vegan vanilla ice cream, toasted almonds • 6.50

#### STICKY TOFFEE PUDDING (V)

Ginger ice cream, granola • 6.25

#### CRÈME BRÛLÉE (V)

Shortbread biscuit • 6.50

#### GLAZED ST CLEMENT'S TART (V)

Vanilla mascarpone, raspberry sorbet • 7.25

#### RED BERRY ETON MESS (V)

Strawberries, raspberries, blueberries, meringue, whipped double cream • 6.95

#### 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