



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

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 cross contamination 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.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

Fish dishes may contain small bones. * = this dish contains alcohol. Live nutrition information is available online. All items are subject to availability.

BREAKFAST & BRUNCH

Served everyday until midday

À LA CARTE

AFTERNOON TEA

Served everyday, 3pm to 5pm

SEASONAL COCKTAILS

Our limited edition creations inspired by the fresh flavours of the season.

Elderflower Royale
Moët & Chandon Impérial Champagne,
St Germain elderflower liqueur, lemon juice • 14.50

Garden Party
Hendricks Gin, apple juice, lemon juice,
soda, mint, cucumber • 12

Strawberry Daisy
Chase Vodka, Cointreau, strawberry purée,
lemon juice, raspberries • 11.50

Pimm's Spritz
Pimm's, Prosecco, lemon juice, strawberries,
cucumber, mint • 13

FOR THE TABLE

Nocellara Olives (ve) • 3.95

Courgette Fritters (v) • 5.75

Padrón Peppers (ve) • 5.75

Whole Baked Sourdough (v) • 5.25

STARTERS

Pan-Fried Scallops & Chorizo*
Chorizo jam, lemon oil. • 12.95

Salt & Pepper Squid
Aioli, charred lemon. • 9.75

Crab On Toast
Flaked Devon white crab, lobster infused aioli, dill,
toasted brioche. • 11.50

Browns Seafood Sharing Platter
Pan-fried scallops and king prawns in garlic & parsley butter,
crispy salt & pepper squid, Padron peppers, aioli,
tartare sauce. • 25.50

Crispy Mozzarella & Tomato Salad* (v)
Balsamic olive chutney, pumpkin seeds, sourdough croutons. • 10.25

Sticky BBQ Chicken Skewers*
Miso, kale, coconut. • 9.50

Browns Steak Tartare
Seared chopped steak, shallots, capers, gherkins, Dijon,
soy cured egg yolk, potato rosti. • 12.50

Prawn Cocktail
King prawns, classic cocktail sauce, little gem,
toasted brioche. • 10.25

Beetroot & Apple Tartare* (ve)
Croutons, pickled radish, candied seeds. • 9.25

MAINS

Slow-Cooked Pork Belly & Scallops*
Celeriac purée, spring greens, potato rosti,
Pink Lady apple jus. • 23.95

Browns Burger
Beef patty, streaky bacon, Devonshire Cheddar,
tomato relish, fries. • 17.95

Chicken Schnitzel
Panko crumbed, heritage fried egg, your choice of
rocket & tomato salad or fries. • 18.50

Traditional Fish & Chips
Fresh haddock, triple-cooked chips, pea & mint purée, tartare sauce. • 18.95

Pan-Roasted Duck Breast & Beetroot
Sweet & sour beetroot, asparagus, beetroot purée, potato rosti, red wine jus. • 22.95

Pulled Lamb Shepherd's Pie
Slow-cooked pulled lamb shoulder in red wine and herbs,
Tenderstem® broccoli. • 20.95

Pea & Asparagus Risotto (ve)
White wine, garlic, lemon, parsley. • 17.25

Chicken Caesar Salad
Little gem lettuce, cos & chicory, sourdough croutons,
Parmesan, salted anchovies, Caesar dressing. • 16.50

Coronation Cauliflower (ve)
Curried cauliflower florets, coconut dressing, lentil dhal,
pickled raisins, gunpowder potatoes. • 18.50

Portobello Mushroom & Halloumi Burger (v)
Panko crumb, roast red pepper & Roquito® infused
honey salsa, fries. • 17.95

SEAFOOD

Seabass & Devon Crab Cake*
Pan-fried seabass, sauce vierge, spinach, tarragon,
Tenderstem® broccoli. • 23.50

Lobster Linguine
Sun-dried tomato & garlic oil, lobster tail, cherry vine tomatoes,
basil, lemon gremolata. • 29.95

Mediterranean Inspired Pan-Roasted Cod
Olives, cherry vine tomatoes, green beans, salsa verde,
pomme Parmentier. • 22.50

Monkfish Curry
Thai yellow curry, pak choi, chillies, crispy shallots,
sticky jasmine rice. • 26.50

Prawn & Chorizo Linguine*
King prawns, picante sauce, cherry vine tomatoes, spinach. • 17.95



FRESH LOBSTER

Served Monday to Saturday

Whole Fresh Lobster
Fries, watercress, garlic butter. • 50
Half portion for one. • 26

Fillet Steak Surf & Turf For Two
Whole fresh lobster, two 7oz fillet steaks, fries, cherry vine tomatoes and
choice of Béarnaise*, peppercorn* or Bordelaise* sauce. • 90
Half portion for one. • 45

STEAK

16oz Chateaubriand For Two
Fries, onion rings, cherry vine tomatoes and choice of
Béarnaise*, peppercorn* or Bordelaise* sauce. • 70

7oz Fillet Steak & Garlic Butter Scallops
Fries, onion rings, cherry vine tomatoes. • 40.50

12oz Sirloin on the Bone • 31.50
10oz Ribeye • 30.50
7oz Fillet • 33.50

Served with fries and dressed watercress.

[Béarnaise*, peppercorn* or
Bordelaise* sauce • 2.95
Pan-seared scallops. • 8
Onion rings. • 4.25]

SIDES

Seasoned Fries (v) • 4.25
Parmesan & Truffle
Triple-Cooked Chips • 4.95

Onion Rings (v) • 4.25
Rocket & Tomato Salad (ve) • 4.50

Tenderstem® Broccoli & Pine Nut
Granola (ve) • 4.75

Green Beans & Chardonnay
Vinaigrette (ve) • 4.75

DESSERTS

Sherry Trifle
Sherry-soaked sponge, raspberries & strawberries,
vanilla anglaise, strawberry jelly, cream. • 9.95

Sticky Toffee Pudding (v)
Bourbon vanilla ice cream, salted seed granola, brandy snap tuile. • 9.50

Bramley Apple & Rhubarb Crumble (v)
Stem ginger ice cream. • 8.95
Vegan option available.

Strawberries & Cream Sundae (v)
Strawberry ice cream, strawberries, whipped cream,
berry roulade, meringue. • 10.75

Vanilla Crème Brûlée (v)
Sable biscuit. • 8.50

Roasted Amaretto Peaches (v)
Amaretto syrup, honeycomb ice cream. • 8.75
Vegan option available.

Tiramisu*
Mascarpone cream, Kahlua & coffee-soaked sponge,
cocoa powder. • 9.25

Belgian Chocolate Brownie (v)
Dark chocolate bark, honeycomb ice cream. • 8.75

British Cheese Board (v)
Apple & cider chutney, celery, figs,
assorted biscuits. • 10.95



Scan to view
calorie information

Adults need around 2000kcal a day.

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