

BREAKFAST & BRUNCH

Served everyday until midday

SUNDAY

AFTERNOON TEA

Served everyday, 3pm to 5pm

SEASONAL COCKTAILS

Our limited edition creations inspired by the fresh flavours of the season. All of our seasonal cocktails can be served non-alcoholic, in partnership with Everleaf.

Browns Poinsettia
Moët & Chandon Impérial Champagne, cranberry, orange, cinnamon • 13

Black Forest Martini
Sipsmith Gin, White Heron British Cassis, Crème de Cacao, cherry, cranberry • 12.50

Apple Cinnamon Sour
Monkey Shoulder Scotch Whisky, cloudy apple juice, lemon • 12

Hedgerow Paloma
Patrón Tequila, Chambord, Fever-Tree Pink Grapefruit Soda, lime, blackberries • 13

FOR THE TABLE

Padrón Peppers (ve) 191kcal • 6.25

Mixed Nuts (ve) 444kcal • 2.75

Nocellara Olives (ve) 328kcal • 3.95

Whole Baked Sourdough (v) 763kcal • 5.50

STARTERS

Duck & Plum Salad
Crispy duck, cherry hoisin*, orange. 205kcal • 9.95

Garlic Prawns & Chorizo
Garlic butter, chilli, dipping sourdough. 832kcal • 10.75

Crispy Goats Cheese, Roast Beetroot & Pear Salad (v)
Chicory, watercress, hedgerow chutney. 685kcal • 9.95

Browns Seafood Sharing Platter

Pan-fried scallops and king prawns in garlic & parsley butter, crispy salt & pepper squid, Padrón peppers, red pepper aioli, tartare sauce. 1094kcal • 25.95

Pan-Fried Scallops, Roast Butternut & Pancetta
Butternut purée, crispy sage. 235kcal • 13.95

Devon Crab & Avocado
White crab, lemon & tarragon mayo, apple, toasted sourdough. 639kcal • 11.95

Sticky BBQ Chicken Skewers
Miso*, kale, coconut. 356kcal • 9.95

Salt & Pepper Squid
Charred lemon, aioli. 350kcal • 9.95

Asparagus & Exotic Mushroom Vol-Au-Vent (ve)
Roast Roscoff onions, broad bean purée, Chardonnay vinaigrette. 502kcal • 9.75

MEAT

Pan-Fried Chicken Breast, Chorizo & White Bean Stew*
Crushed La Ratte potatoes, cavolo nero. 640kcal • 19.50

Pulled Lamb Shepherd's Pie
Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli. 924kcal • 20.95

Chicken Schnitzel
Lemon & thyme crumb, fried heritage hen egg, your choice of rocket & tomato salad (692kcal) or fries (935kcal) • 18.95

Browns Burger
Streaky bacon, Devonshire Cheddar, tomato relish, fries. 1117kcal • 18.95

Classic Chicken Caesar Salad
Little gem, cos & chicory, sourdough croutons, Parmesan, salted anchovies, Caesar dressing. 829kcal • 17.50

STEAK

16oz Sunday Chateaubriand For Two
Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy and a selection of roast potatoes, roast vegetables and cauliflower cheese. 4168kcal • 74.95

7oz Fillet Steak & Garlic Butter Scallops
Fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes. 968kcal • 42.50

12oz Sirloin on the Bone. 1183kcal • 32.50

10oz Ribeye. 1012kcal • 31.50

7oz Fillet. 666kcal • 34.50

Served with fries and dressed watercress.

Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce • 2.95
Pan-seared scallops. 167kcal • 8.50 Onion rings. 291kcal • 4.50

FISH & SEAFOOD

Lobster Linguine
Tomato & white wine velouté, confit tomato, basil, lemon gremolata, fresh chives. 979kcal • 35.95

Market Fish Pie
Salmon, prawns, scallop, Cheddar mash, peas. 1041kcal • 19.95

Roast Cod & Wild Garlic Salsa Verde
Pommes anna, peas, leeks, broad beans, watercress, cornflowers. 529kcal • 21.50

Pan-Fried Sea Bass & Chorizo Risotto
Fennel, tomato, white wine, basil. 711kcal • 19.95

Prawn & Devon Crab Linguine
Lime, chilli & coriander pesto, white wine. 688kcal • 18.50

Traditional Fish & Chips
Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. 1026kcal • 19.50

TRADITIONAL SUNDAY LUNCH

Served with a selection of roast potatoes, roast vegetables and buttered seasonal greens.

Roast Sirloin Of Beef
Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy. 1924kcal • 23.95

Garlic, Lemon & Thyme Half Roast Chicken
Bread sauce, apricot & thyme stuffing, red wine gravy. 1878kcal • 22.95

Salted Slow-Cooked Pork Belly
Bramley apple sauce, apricot & thyme stuffing, crackling, red wine gravy. 2372kcal • 23.50

Root Vegetable, Walnut, Almond and Cranberry Roast (ve)
Butternut squash purée, onion gravy. 1413kcal • 19.95

VEGETARIAN

Crispy Portobello Mushroom & Halloumi Burger (v)
Panko crumb, roast red pepper & Roquito infused honey salsa, fries. 1079kcal • 18.95

Pumpkin Ravioli (v)
Artichoke, roasted fennel, rainbow chard, dolcelatte, cacio e pepe sauce*. 492kcal • 18.95

Asparagus & Butternut Curry (ve)
Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. 715kcal • 17.95

Roast Beetroot & Feta Salad (v)
Mixed grains, orange, chicory, candied seeds, clementine dressing. 818kcal • 16.50
Vegan option available. 755kcal

Add prawns (103kcal) or grilled chicken breast (211kcal) to your salad or curry • 6

SIDES

Sautéed La Ratte Potatoes (v) 225kcal • 4.75

Parmesan & Truffle Thick-Cut Chips 429kcal • 5.25

Seasoned Fries (v) 359kcal • 4.50

Onion Rings (v) 291kcal • 4.50

Green Beans, Chardonnay Vinaigrette, Lemon & Thyme Crumb (ve) 138kcal • 4.95

Rocket & Tomato Salad (ve) 116kcal • 4.75

Tenderstem® Broccoli & Pine Nut Granola (ve) 123kcal • 4.95

Roast Beetroot & Crumbled Feta (v) 264kcal • 4.75

Cauliflower Cheese (v) 644kcal • 4.95

DESSERTS

Vanilla Crème Brûlée (v)
Home-baked biscuit. 483kcal • 8.95

Sticky Toffee Pudding (v)
Bourbon vanilla ice cream, salted seed granola, brandy snap tuille. 853kcal • 9.50

Home-Baked Chocolate Brownie (v)
Dark chocolate bark, honeycomb ice cream. 672kcal • 8.75

Apple & Plum Crumble (v)
Stem ginger ice cream. 676kcal • 8.95
Vegan option available. 663kcal

Salted Caramel Profiteroles (v)
Homemade salted caramel, toffee sauce. 786kcal • 8.95

Rich Chocolate Fondant (v)
Amarena wild cherries. 834kcal • 9.75

Winter Spiced Poached Plums (v)
Pumpkin & raspberry granola, vanilla ice cream. 764kcal • 9.50
Vegan option available. 743kcal



Lemon Meringue Sundae

Vanilla ice cream, crushed ginger biscuits, meringue, lemon curd, sea buckthorn, basil. 1307kcal • 10.95

British Cheese Board (v)

Hedgerow chutney, celery, figs, assorted biscuits. 666kcal • 11.95

Adults need around 2000kcal a day. Dishes for two show the total number of kcal.

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



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.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.