A LA CARTE MENU

SEASONAL COCKTAILS

BERRY BRAMBLE BELLINI
Ciroc Red Berry Vodka, raspberry, Moët & Chandon Impérial Champagne.

BANOFFEE MAI TAI
Discarded Banana Peel Rum and salted caramel shaken with lime and Martini Rosso.

ORANGE MONKEY
Monkey Shoulder Whisky, Cointreau, Fever-Tree Blood Orange Soda.

BLACK FOREST MARTINI
Sipsmith London Dry Gin, White Heron Cassis, cherry, Alpro Oat, shaved chocolate.

MIXED NUTS (VE)
449kcal

NOCELLARA OLIVES (VE)
164kcal

COURGETTE FRITTERS (V)
Yoghurt, honey, mint. 259kcal

WHOLE BAKED SOURDOUGH (V)
700kcal

STARTERS

CRISPY COD CHEEKS
Buttermilk tartare sauce, red apple. 416kcal

GARLIC PRAWNS & CHORIZO
Garlic butter, chilli, dipping sourdough. 778kcal

CONFERENCE PEAR, DOLCELATTE & BEETROOT SALAD (V)
Red chicory, baby gem lettuce, candied seeds, Cabernet Sauvignon vinaigrette. 318kcal

PAN-SEARED SCALLOPS & PANCETTA
Cauliflower purée, Parmesan, gran reserva sherry vinaigrette. 338kcal

ROSEMARY, THYME & GARLIC BAKED CAMEMBERT FOR TWO (V)
Honey, toasted sourdough, figs, pear, caramelised seeds, green tomato chutney. 1101kcal

SALT & PEPPER SQUID
Charred lemon, aioli. 338kcal

NORTH ATLANTIC PRAWN COCKTAIL
Classic cocktail sauce, sourdough. 382kcal

MUSHROOMS ON SOURDOUGH (VE)
Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 307kcal

TERIYAKI CHICKEN SKEWERS
Pickled vegetables, lemongrass & ginger dipping sauce. 446kcal

MEAT

HARISSA-SPICED LAMB RACK
Cous cous, preserved lemon, semi-dried tomatoes, mint yoghurt, pomegranate, micro coriander. 1361kcal

MAPLE & CINNAMON GLAZED PORK BELLY
Sage mash, seasonal greens, brandy & Pink Lady jus, crackling. 1514kcal

CHICKEN SCHNITZEL
Lemon & thyme crumb, fried heritage hen egg, your choice of dressed salad (697kcal) or fries (936kcal)

BROWNS BURGER
Smoked bacon, mature Cheddar, English mustard mayo, fries. 1140kcal

PULLED LAMB SHEPHERD'S PIE
Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli. 917kcal

CLASSIC CHICKEN CAESAR SALAD
Little gem lettuce, sourdough croutons, Parmesan, salted anchovies, Caesar dressing. 780kcal

STEAK

Prime British and Irish steaks, sustainably reared, aged for a minimum of 30 days. Served with fries and dressed watercress.

12oz SIRLOIN ON THE BONE
1185kcal

10oz RIBEYE *787kcal*

7oz FILLET *668kcal*

Béarnaise (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce*
Pan-seared scallops. 127kcal
Onion rings. 289kcal

7oz FILLET STEAK & GARLIC BUTTER SCALLOPS
Fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes. 927kcal

16oz CHATEAUBRIAND FOR TWO
Fries, grilled mushrooms, onion rings, asparagus, cherry vine tomatoes and Béarnaise (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 1688kcal*

FISH & SEAFOOD

WHOLE LEMON SOLE
Brown butter, seaweed, capers, samphire, lemon, sautéed La Ratte potatoes. 956kcal

ROAST COD & KALE SALSA VERDE
Pommes anna, peas, leeks, broad beans, Tenderstem® broccoli, watercress, allium flowers. 531kcal

PRAWN & DEVON CRAB LINGUINE
Lime, chilli & coriander pesto, white wine. 701kcal

TRADITIONAL FISH & CHIPS
Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. 1026kcal

PAN-FRIED SEA BASS & CHORIZO RISOTTO
Fennel, tomato, white wine, basil. 911kcal

BROWNS FISH PIE
Salmon, prawns, scallop, Cheddar mash, peas. 1030kcal

FRESH LOBSTER SPECIALS

Served every Friday and Saturday.

FILLET STEAK SURF & TURF FOR TWO
Whole fresh lobster, two 7oz fillet steaks, fries, cherry vine tomatoes and Béarnaise (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 2742kcal*

Half portion for one. 1371kcal

WHOLE FRESH LOBSTER
Fries, watercress and garlic butter (1829kcal) or thermidor sauce (1422kcal)

VEGAN & VEGETARIAN

BUTTERNUT SQUASH, GNOCCHI, BROWN BUTTER & BASIL PESTO (V)
Torn mushrooms, Roscoff onions, ricotta, toasted pumpkin seeds. 785kcal

ASPARAGUS & BUTTERNUT CURRY (VE)
Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. 711kcal

Add prawns (106kcal) or grilled chicken (211kcal)

AVOCADO, KALE & MANGO SALAD (V)
Edamame, spring onion, chilli, feta, fresh mint, grains, lime dressing. 523kcal

Add prawns (106kcal) or grilled chicken (211kcal)
Vegan option available. 451kcal

SIDES

PARMESAN & TRUFFLE THICK-CUT CHIPS *430kcal*

SEASONED FRIES (V) *359kcal*

ROCKET & TOMATO SALAD (VE) *120kcal*

ONION RINGS (V) *289kcal*

BUTTERED SEASONAL GREENS (V) *209kcal*

SWEET POTATO FRIES, CHILLI & LIME (V) *554kcal*

TENDERSTEM® BROCCOLI, PINE NUT GRANOLA (VE) *121kcal*

ROASTED PORTOBELLO MUSHROOMS (V) *182kcal*

DESSERTS

BROWNS DESSERT TRIO*
Vanilla crème brûlée, chocolate fondant with caramelita ice cream, mango & passion fruit torte. 928kcal

STICKY TOFFEE PUDDING (V)
Bourbon vanilla ice cream, salted seed granola, brandy snap tuille. 743kcal

SALTED CARAMEL PROFITEROLES (V)
Homemade salted caramel, toffee sauce. 842kcal

BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)
Ginger ice cream. 621kcal
Vegan option available. 605kcal

CINNAMON SPONGE PUDDING & CARAMELISED BANANA (V)
Stem ginger ice cream, caramel. 857kcal

VANILLA CRÈME BRÛLÉE (V)
Home-baked biscuit. 425kcal

HOME-BAKED CHOCOLATE BROWNIE (V)
Dark chocolate bark, honeycomb ice cream. 663kcal

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)
Coconut sorbet, fresh lime. 468kcal

BRITISH CHEESE BOARD (V)
Green tomato chutney, celery, figs, assorted biscuits. 636kcal

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

CELEBRATING 50 YEARS

It's been 50 years since the first Browns Brasserie and Bar opened its doors in the seaside town of Brighton. Our classic seasonal food and signature cocktails can now be enjoyed all over the country in locations that are quintessentially British and rich in heritage.

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.