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. All of our seasonal cocktails can be served non-alcoholic, in partnership with Everleaf.

Browns Poinsettia
Moët & Chandon Impérial Champagne, cranberry, cinnamon • 12.50

Black Forest Martini
Sipsmith Gin, White Heron British Cassis, Crème de Cacao, cherry, cranberry • 12.00

Apple Cinnamon Sour
Monkey Shoulder Scotch Whisky, cloudy apple juice, lemon • 11.50

Hedgerow Paloma
Patrón Tequila, Chambord, Fever-Tree Pink Grapefruit Soda, lime, blackberries • 12.50

FOR THE TABLE

Courgette Fritters (ve) *294kcal* • 5.75

Mixed Nuts (ve) *444kcal* • 2.75

Nocellara Olives (ve) *328kcal* • 3.95

Whole Baked Sourdough (v) *763kcal* • 5.25

STARTERS

Salt & Pepper Squid
Charred lemon, aioli. *350kcal* • 9.75

Pan-Fried Scallops, Roast Butternut & Pancetta
Butternut purée, crispy sage. *235kcal* • 12.95

Crispy Goats Cheese, Roast Beetroot & Pear Salad (v)
Chicory, watercress, hedgerow chutney. *685kcal* • 9.75

Browns Seafood Sharing Platter
Pan-fried scallops and king prawns in garlic & parsley butter, crispy salt & pepper squid, Padrón peppers, aioli, tartare sauce. *1094kcal* • 25.45

Duck & Plum Salad
Crispy duck, cherry hoisin*, orange. *205kcal* • 9.50

Devon Crab & Avocado
White crab, lemon & tarragon mayo, apple, toasted sourdough. *639kcal* • 11.50

Garlic Prawns & Chorizo
Garlic butter, chilli, dipping sourdough. *832kcal* • 10.25

Sticky BBQ Chicken Skewers
Miso*, kale, coconut. *356kcal* • 9.50

Asparagus & Exotic Mushroom Vol-Au-Vent (ve)
Roast Roscoff onions, broad bean purée, Chardonnay vinaigrette. *502kcal* • 9.25

FISH & SEAFOOD

Roast Cod & Wild Garlic Salsa Verde
Pommes anna, peas, leeks, broad beans, watercress, cornflowers. *529kcal* • 23.50

Market Fish Pie
Salmon, prawns, scallop, Cheddar mash, peas. *1041kcal* • 19.50

Lobster Linguine
Sun-dried tomato & garlic oil, cherry tomatoes, lemon gremolata, basil. *952kcal* • 29.95

Pan-Fried Sea Bass & Chorizo Risotto
Fennel, tomato, white wine, basil. *711kcal* • 19.25

Prawn & Devon Crab Linguine
Lime, chilli & coriander pesto, white wine. *688kcal* • 17.95

Traditional Fish & Chips
Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. *1026kcal* • 17.95

MEAT

Braised Blade of Beef
Potato terrine, baby carrots, chard, beef dripping crumb, red wine jus. *931kcal* • 24.95

Chicken Schnitzel
Lemon & thyme crumb, fried heritage hen egg, your choice of rocket & tomato salad *(692kcal)* or fries *(935kcal)* • 18.50

Browns Burger
Streaky bacon, Devonshire Cheddar, tomato relish, fries. *1117kcal* • 17.95

Pan-Fried Chicken Breast, Chorizo & White Bean Stew*
Crushed La Ratte potatoes, cavolo nero. *640kcal* • 18.50

Pulled Lamb Shepherd's Pie
Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli. *924kcal* • 19.95

Classic Chicken Caesar Salad
Little gem, cos & chicory, sourdough croutons, Parmesan, salted anchovies, Caesar dressing. *829kcal* • 16.50

STEAK

16oz Chateaubriand For Two
Fries, onion rings, watercress and Béarnaise* *(205kcal)*, peppercorn* *(82kcal)* or Bordelaise* *(47kcal)* sauce. *1538kcal* • 70

7oz Fillet Steak & Garlic Butter Scallops
Fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes. *968kcal* • 39.50

12oz Sirloin on the Bone. *1183kcal* • 30.50

10oz Ribeye. *1012kcal* • 29.50

7oz Fillet. *666kcal* • 32.50

Served with fries and dressed watercress.

Béarnaise* *(205kcal)*, peppercorn* *(82kcal)* or Bordelaise* *(47kcal)* sauce • 2.95

Pan-seared scallops. *167kcal* • 8

Onion rings. *291kcal* • 4.25

VEGETARIAN

Crispy Portobello Mushroom & Halloumi Burger (v)
Panko crumb, roast red pepper & Roquito infused honey salsa, fries. *1079kcal* • 17.95

Pumpkin Ravioli (v)
Artichoke, roasted fennel, rainbow chard, dolcelatte, cacio e pepe sauce*. *492kcal* • 18.50

Asparagus & Butternut Curry (ve)
Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. *715kcal* • 17.50

Roast Beetroot & Feta Salad (v)
Mixed grains, orange, chicory, candied seeds, clementine dressing. *818kcal* • 15.95
Vegan option available. *755kcal*

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

SIDES

Seasoned Fries (v) *359kcal* • 4.25

Parmesan & Truffle Thick-Cut Chips *429kcal* • 4.95

Sautéed La Ratte Potatoes (v) *225kcal* • 4.50

Onion Rings (v) *291kcal* • 4.25

Green Beans, Chardonnay Vinaigrette, Lemon & Thyme Crumb (ve) *138kcal* • 4.75

Rocket & Tomato Salad (ve) *116kcal* • 4.50

Tenderstem® Broccoli & Pine Nut Granola (ve) *123kcal* • 4.75

Roast Beetroot & Crumbled Feta (v) *264kcal* • 4.50

DESSERTS

Vanilla Crème Brûlée (v)
Home-baked biscuit. *483kcal* • 8.50

Salted Caramel Profiteroles (v)
Homemade salted caramel, toffee sauce. *786kcal* • 8.50

Rich Chocolate Fondant (v)
Amarena wild cherries. *834kcal* • 9.25

Apple & Plum Crumble (v)
Stem ginger ice cream. *676kcal* • 8.50
Vegan option available. *663kcal*

Sticky Toffee Pudding (v)
Bourbon vanilla ice cream, salted seed granola, brandy snap tuille. *853kcal* • 8.95

Winter Spiced Poached Plums (v)
Pumpkin & raspberry granola, vanilla ice cream. *764kcal* • 8.95
Vegan option available. *743kcal*

Home-Baked Chocolate Brownie (v)
Dark chocolate bark, honeycomb ice cream. *672kcal* • 8.25

Lemon Meringue Sundae
Vanilla ice cream, crushed ginger biscuits, meringue, lemon curd, sea buckthorn, basil. *1307kcal* • 10.75

British Cheese Board (v)
Hedgerow chutney, celery, figs, assorted biscuits. *666kcal* • 10.95

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.

139876/BRW/DN24/MX