BRASSERIE & BAR · BROWNS · CELEBRATING 50 YEARS

A LA CARTE MENU

OUR ANNIVERSARY COCKTAILS

Celebrating our 50th year with a hint of nostalgia and a trip down memory lane.

LEMON BON BON BELLINI
Sipsmith Gin, vanilla, lemon, Moët & Chandon Impérial Champagne. · 13

BRIGHTON ORIGINAL
Our take on a Manhattan, in honour of our first brasserie: Monkey Shoulder Scotch Whisky, white vermouth, apricot. · 11

PINEAPPLE UPSIDE DOWN CAKE HIGHBALL
Chase Vodka, Chambord Raspberry Liqueur, pineapple juice, vanilla, maraschino cherry. · 11.50

LADY CHERRY BLOSSOM
Bombay Sapphire Gin, apple juice, apricot, cherry blossom syrup, lemon, bitters. · 10.50

NOCELLARA OLIVES (VE)
164kcal · 3.95

WHOLE BAKED SOURDOUGH (V)
639kcal · 4.95

MIXED NUTS (VE)
449kcal · 2.75

STARTERS

DEVON CRAB & AVOCADO
Heritage potato salad, crab mayo, sourdough toast. 617kcal · 10.95

SALT & PEPPER CRISPY SQUID
Charred lemon, aioli. 441kcal · 9.25

GARLIC PRAWNS & CHORIZO
Garlic butter, chilli, dipping sourdough. 766kcal · 9.25

FENNEL POLLEN & ORANGE SMOKED SALMON
Fennel, orange, sourdough croutons. 539kcal · 9.95

PAN-SEARED SCALLOPS WITH PEAS, BROAD BEANS & PANCETTA
Pea & broad bean purée, fresh mint, samphire, lemon dressing. 290kcal · 12.50

ROSEMARY, THYME & GARLIC BAKED CAMEMBERT FOR TWO (V)
Honey, toasted sourdough, figs, pear, caramelised seeds, green tomato chutney. 1068kcal · 14.50

TERIYAKI CHICKEN SKEWERS
Pickled vegetables, lemongrass & ginger dipping sauce. 451kcal · 8.95

MUSHROOMS ON SOURDOUGH (VE)
Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 224kcal · 7.95

CHARRED FIG, WHIPPED GOAT CHEESE & BEETROOT SALAD (V)
Rocket, pine nuts, sourdough croutons, orange blossom honey. 282kcal · 8.25

MEAT

HARISSA-SPICED LAMB RACK
Cous cous, preserved lemon, semi-dried tomatoes, mint yoghurt, pomegranate, micro coriander. 1361kcal · 21.95

RHUBARB BARBECUE PORK BELLY
Slow-cooked salted pork belly, crushed heritage potatoes, burnt sweetcorn salsa, hispi cabbage slaw. 1993kcal · 18.75

CHICKEN SCHNITZEL
Lemon & thyme crumb, fried heritage hen egg, your choice of dressed salad (548kcal) or fries (784kcal) · 17.95

BROWNS BURGER
Smoked bacon, mature Cheddar, English mustard mayo, fries. 1165kcal · 17.50

SHEPHERD'S PIE
Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli. 917kcal · 17.50

CHARGRILLED CHICKEN & BACON CLUB
Beef tomato, heritage hen egg mayo, fries. 1085kcal · 15.25

LEMON & THYME ROAST CHICKEN, PANCETTA & AVOCADO SALAD
Baby gem, semi-dried tomatoes, Caesar dressing, sourdough croutons, Parmesan. 1012kcal · 15.95

STEAK

Served with fries and dressed watercress.

12oz SIRLOIN ON THE BONE
1187kcal · 28.95

10oz RIBEYE *788kcal* · 26.95

7oz FILLET *669kcal* · 30.95
Béarnaise (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce* · 2.25

Pan-seared scallops. 131kcal · 7.95

Onion rings. 289kcal · 4.25

7oz FILLET STEAK & GARLIC BUTTER SCALLOPS
Fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes. 928kcal · 35.95

16oz CHATEAUBRIAND FOR TWO
Fries, grilled mushrooms, onion rings, asparagus, cherry vine tomatoes and Béarnaise (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 1688kcal* · 64.95

FISH & SEAFOOD

ROAST COD, WILD GARLIC & ASPARAGUS
Pommes anna, peas, leeks, broad beans, watercress, wild garlic salsa verde, allium flowers. 523kcal · 19.95

PAN-SEARED SALMON & LOVAGE PESTO
Heritage potatoes, heirloom tomatoes, caramelised shallot, dill, samphire. 850kcal · 18.95

PRAWN & DEVON CRAB LINGUINE
Lime, chilli & coriander pesto, white wine. 706kcal · 17.50

BROWNS FISH PIE
Salmon, prawns, scallop, Cheddar mash, herb crumb, peas. 1067kcal · 17.50

TRADITIONAL FISH & CHIPS
Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. 956kcal · 16.95

CATCH OF THE DAY

Market fish, freshly prepared.

Ask your server for today's fish special.

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* · 89.95

Half portion for one. 1371kcal · 44.95

WHOLE FRESH LOBSTER
Fries, watercress and garlic butter (1829kcal) or thermidor sauce (1424kcal) · 49.95

VEGAN & VEGETARIAN

AVOCADO, KALE & MANGO SALAD (V)
Edamame, spring onion, chilli, feta, fresh mint, grains, lime dressing. 515kcal · 14.95

Add salmon (329kcal), prawns (106kcal) or grilled chicken (211kcal) · 3.50
Vegan option available. 458kcal

SPRING VEGETABLE POT PIE (V)
Peas, broad beans, field mushrooms, crème fraiche, white wine, lemon, tarragon. 738kcal · 16.50

ASPARAGUS & BUTTERNUT CURRY (VE)
Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. 711kcal · 16.50

Add prawns (106kcal) or grilled chicken (211kcal) · 3.50

SIDES

PARMESAN & TRUFFLE THICK-CUT CHIPS
430kcal · 4.75

SEASONED FRIES (V) *359kcal* · 4.25

ONION RINGS (V) *289kcal* · 4.25

ROCKET & TOMATO SALAD (VE)
123kcal · 4.25

CREAMED SPINACH & NUTMEG (V)
235kcal · 4.25

ROAST SWEET POTATO, CHILLI & LIME (V) *334kcal* · 4.25

TENDERSTEM® BROCCOLI, PINE NUT GRANOLA (VE) *110kcal* · 4.50

ROAST BEETROOT, FETA & BASIL (V)
184kcal · 4.25

DESSERTS

GLAZED CINNAMON BRIOCHE WITH CARAMELISED BANANA* (V)
Miso caramel, stem ginger ice cream. 791kcal · 8.25

APPLE, RHUBARB & RASPBERRY CRUMBLE (V)
Served with your choice of stem ginger ice cream (599kcal) or custard (469kcal) · 7.95
Vegan option available. 600kcal

HOME-BAKED CHOCOLATE BROWNIE (V)
Dark chocolate bark, honeycomb ice cream. 634kcal · 7.75

SALTED CARAMEL PROFITEROLES (V)
Homemade salted caramel, toffee sauce. 838kcal · 7.95

VANILLA CRÈME BRÛLÉE (V)
Home-baked biscuit. 589kcal · 7.95

MANGO, PASSION FRUIT & RASPBERRY ETON MESS (V)
Whipped double cream, crushed meringue, lime zest. 715kcal · 8.50

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)
Coconut sorbet, fresh lime. 468kcal · 7.95

BROWNS DESSERT TRIO*
Vanilla crème brûlée, chocolate fondant with caramelita ice cream, mango & passion fruit torte. 1008kcal · 9.25

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

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.

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