

✂ · EVENTS & PRIVATE HIRE · ✂

At Browns Brasserie & Bar

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

LOUNGE

Tucked away in the heart of our brasserie, the lounge at Browns Exeter offers a warm and inviting setting for more intimate gatherings. With its exposed beams, soft lighting and comfortable booth seating, it's a space designed for relaxed elegance and effortless hosting.

Maximum Capacity: 40 guests seated, 50 guests standing



RESTAURANT AREA

Spacious yet full of character, the restaurant at Browns Exeter offers a beautiful blend of classic features and contemporary comfort. With its high ceilings, original beams and elegant décor, it provides a stunning backdrop for larger gatherings and memorable dining experiences.

Maximum Capacity: 125 guests seated, 175 guests standing



BROWNS EXETER

7 Haven Rd
Exeter
EX2 8BP

Tel: 01392 490555

Email: exeter@brownsrestaurants.co.uk

 [brownsexeter](https://www.instagram.com/brownsexeter)



✂ · CELEBRATIONS · ✂

At Browns Brasserie & Bar

With 25 beautiful locations across the UK, Browns Brasserie & Bar offers a timeless setting for every kind of occasion. From the heart of the city to iconic landmarks and elegant heritage buildings, each Browns venue is housed in a stunning space full of character and charm.

Whether it's the refined grandeur of our former banking halls, the graceful architecture of a city townhouse, or a waterside brasserie with sweeping views, every Browns is a destination in its own right. Our curated selection of venues is ideal for everything from wedding receptions and milestone birthdays to business gatherings and private dining. Whatever the event, our experienced team is here to bring your vision to life. We'll help you host an event that's as seamless as it is special.



DRINKS TO TOAST

Our drinks range is curated to complement all occasions, especially your big day. From classic cocktails and premium spirits to carefully selected wines, celebratory champagne and refreshing spritzes, there's something for every taste.

We have a selection of drinks packages to suit.



FOOD TO SAVOUR

Our menus are designed to make your celebration feel special. Whether it's a buffet for celebrations the day before, canapés or a three or five course dining menu on the special day itself, we have menus that will suit your requirements.





✂ SAMPLE DRINKS PACKAGES ✂

✂ DRINKS RECEPTION ✂

Moët & Chandon Impérial Champagne Reception

Browns Champagne Reception

Prosecco Reception

Classic Bellini Reception

Aperol Spritz Reception

✂ CHAMPAGNE ✂

Veuve Clicquot Yellow Label Champagne Package

Five bottles of Veuve Clicquot Yellow Label (12.5%vol.)

Moët & Chandon Impérial Champagne Package

Five bottles of Moët & Chandon Impérial Champagne (12.5% vol.)

Browns Champagne Package

Five bottles of Browns Champagne (12.0% vol.)

✂ WINE ✂

Standard Wine Package

Any five bottles of the below wines:

Langhorne Creek Chardonnay (12.0% vol.)

Halton Estate Merlot (11.0% vol.)

Luisella Pinot Grigio Blush (10.5% vol.)

Premium Wine Package

Any five bottles of the below wines:

Vidal Sauvignon Blanc (12.5% vol.)

Terrazas de los Andes Malbec (14.0% vol.)

Gerard Bertrand Gris Blanc (13.0% vol.)

Superior Wine Package

Any five bottles of the below wines:

Journey's End Chardonnay (13.5% vol.)

Château Des Laurets (14.0% vol.)

Minuty M, Côtes de Provence (13.0% vol.)

✂ BOTTLED BEER & CIDER ✂

Beer & Cider Package

Any 30 bottles of the below beer & cider:

Peroni Nastro Azzurro (5.0% vol.)

Rekorderlig Strawberry & Lime (3.4% vol.)

Rekorderlig Peach-Raspberry (3.4% vol.)

Peroni Nastro Azzurro 0.0%

Rekorderlig Strawberry & Lime 0.0%



✂ SOFTS ✂

Soft Drinks Package

A selection of 30 of the below:

Fentimans Rose Lemonade , Fentimans Ginger Beer

Coca Cola , Diet Coke

Water

Five large bottles of still or sparkling water

✂️ SAMPLE OCCASIONS MENU ✂️

✂️ STARTERS ✂️

BROWNS STEAK TARTARE

Chopped seared fillet steak, raw egg yolk, toasted sourdough.

DEVON CRAB ON TOAST

Flaked Devon white crab, lobster-infused aioli, dill, toasted brioche.

BAKED SCALLOPS*

Baked in the shell, chorizo velouté, Isle of Wight tomatoes, lemon.

BEETROOT & APPLE TARTARE (ve)
Croutons, pickled radish, candied seeds.

✂️ MAINS ✂️

FILLET (200g) (SUPPLEMENT: 10)

Served with fries and dressed watercress.

DUO OF LAMB

Lamb fillet, crispy lamb bonbon, pomme Anna, pancetta, asparagus, peas, red wine jus.

CORNISH SOLE

Sautéed baby potatoes, clam & pancetta butter, charred lemon.

PAN-ROASTED COD*

Pomme Anna, leeks, salsa verde, warm tartare sauce, charred lemon.

ISLE OF WIGHT AUBERGINE* (ve)

Miso-glazed aubergine, shimeji mushrooms, sautéed spinach, soya beans, sticky Jasmine rice, crispy leeks.

✂️ DESSERTS ✂️

BRAMLEY APPLE & RHUBARB CRUMBLE (v)

Stem ginger ice cream.
Vegan option available.

STICKY TOFFEE PUDDING (v)

Bourbon vanilla ice cream.

CHOCOLATE TORTE (v)

Blackcurrant sorbet, Belgian cocoa crumb, blackberries.

TIRAMISU*

Mascarpone cream, Kahlúa® coffee liqueur & coffee-soaked sponge, cocoa powder.

✂️ SAMPLE CLASSICS MENU ✂️

✂️ STARTERS ✂️

SCOTTISH SMOKED SALMON

Capers, lemon, rye bread.

STICKY HOT HONEY CHICKEN

Buckwheat, grains, coriander, yoghurt dip.

CRISPY CALAMARI

Aioli, lemon.

PEA & COURGETTE SOUP (v)

Toasted crystal bread.
Vegan option available.

✂️ MAINS ✂️

RIBEYE (280G) (SUPPLEMENT:10)

Served with fries and dressed watercress.

PRAWN & CHORIZO LINGUINE*

King prawns, tomato & basil sauce, cherry vine tomatoes, spinach, charred lemon.

TRADITIONAL FISH & CHIPS

Fresh haddock, triple-cooked chips, pea & mint purée, parsley salt, tartare sauce.

RISOTTO VERDE* (ve)

Asparagus, courgette, peas, basil pesto, capers, pumpkin seeds, charred lemon.

CHICKEN CAESAR SALAD

Little Gem lettuce, Cos & chicory leaves, sourdough croutons, Parmesan, salted anchovies, Caesar dressing.

✂️ DESSERTS ✂️

BRAMLEY APPLE & RHUBARB CRUMBLE (v)

Stem ginger ice cream.
Vegan option available.

SALTED CARAMEL PROFITEROLES (v)

Toffee sauce.

BELGIAN CHOCOLATE MOUSSE (v)

Sable biscuit.

ICE CREAM (v)

Three scoops of vanilla, chocolate, stem ginger or honeycomb ice cream, or raspberry sorbet, sable biscuit.

✂️ BUFFET MENU ✂️

✂️ MEAT ✂️

STICKY HOT HONEY CHICKEN SKEWER
CHEESEBURGER SLIDERS
ROAST BEEF IN YORKSHIRE PUDDING
CHORIZO & HALLOUMI SKEWER
LAMB BONBONS

✂️ VEGETARIAN ✂️

BURRATA, PEACH & ROSEMARY CROSTINI (V)
ISLE OF WIGHT TOMATO CROSTINI (VE)

✂️ SIDES ✂️

BUTTERED POTATOES (V)
SEASONED FRIES (VE)
TRIPLE-COOKED CHIPS (VE)
ISLE OF WIGHT TOMATO SALAD (VE)
MIXED LEAF SALAD WITH CITRUS DRESSING (V)

✂️ FISH ✂️

GARLIC & LEMON KING PRAWNS
SALMON & DILL FISHCAKE
CRISPY CALAMARI WITH AIOLI
SMOKED HADDOCK CROQUETTE

✂️ DESSERTS ✂️

BELGIAN CHOCOLATE MOUSSE (V)
SALTED CARAMEL PROFITEROLES (V)
LEMON POSSET (V)
BRITISH CHEESE BOARD (V)

✂️ CANAPÉS ✂️

CRÈME FRAICHE & SALMON CAVIAR ROSTI

SCALLOP & PANCETTA SPOON

SALMON RILLETTE ON RYE

MUSHROOM VOL-AU-VENT (V)

BURRATA, PEACH & ROSEMARY CROSTINI (V)

DEVON CRAB ON TOAST

LAMB SKEWER WITH SALSA VERDE





CONTACT US

Our management teams will be delighted to look after you and your guests, whatever the occasion. Please get in touch to start planning your visit.

Contact our Events Manager, Michelle McDonnell

Michelle.McDonnell@mbplc.com

www.browns-restaurants.co.uk

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Please note that terms & conditions will apply to all bookings and that you will be required to sign a contract to affirm your agreement to those conditions

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