

✂️ GLUTEN-FREE MENU ✂️

✂️ STARTERS ✂️

BAKED SCALLOPS* | 14.5
Baked in the shell, chorizo velouté,
Isle of Wight tomatoes, lemon.

BROWNS STEAK TARTARE | 12.5
Chopped seared fillet steak, raw egg yolk,
toasted gluten-free bread.

PEA & COURGETTE SOUP (v) | 9
Toasted gluten-free bread.
Vegan option available.

BEETROOT & APPLE TARTARE* (ve) | 9.5
Pickled radish, candied seeds.

✂️ MAINS ✂️

PAN-ROASTED COD | 25
Sautéed baby potatoes, leeks, warm tartare sauce, lemon.

CHICKEN & AVOCADO SALAD | 17.5
Pancetta, avocado, Parmesan, lemon & mustard dressing.

PRAWN & CHORIZO PENNE* | 18.5
King prawns, tomato sauce, cherry vine tomatoes,
spinach, lemon.

CHICKEN BURGER | 19
Chicken breast, Black Bomber® Cheddar, streaky bacon,
mayonnaise, Little Gem lettuce, tomato, fries.

ISLE OF WIGHT AUBERGINE* (ve) | 19.5
Miso-glazed aubergine, shimeji mushrooms, sautéed spinach,
soya beans, sticky Jasmine rice, crispy leeks.

RISOTTO VERDE* (ve) | 17
Asparagus, courgette, peas, basil pesto, capers,
pumpkin seeds, charred lemon.

✂️ FROM THE BUTCHER ✂️

Our Signature Cuts

SIRLOIN ON THE BONE (340g) | 35

RIBEYE (280g) | 33

FILLET (200g) | 36

All served with fries and dressed
watercress.

LOBSTER SURF & TURF | 48
200g fillet, lobster tail, fries, garlic &
parsley butter, dressed watercress.

SAUCES | 3

Bone Marrow Bearnaise*

Jersey Cream Peppercorn*

Red Wine & Shallot Jus



Pan-Seared Scallops | 10

Onion Rings (ve) | 5

✂️ SIDE DISHES ✂️

Seasoned Fries (ve) | 5

Onion Rings (ve) | 5

Creamed Spinach (v) | 5

Tenderstem® Broccoli & Pine Nut Granola (ve) | 5

Parmesan & Truffle Triple-Cooked Chips | 5

Isle of Wight Tomato Salad (ve) | 5

✂️ DESSERTS ✂️

VANILLA CRÈME BRÛLÉE (v) | 9
Fresh berries.

BRAMLEY APPLE & RHUBARB CRUMBLE (v) | 9.5
Ginger ice cream.
Vegan option available.

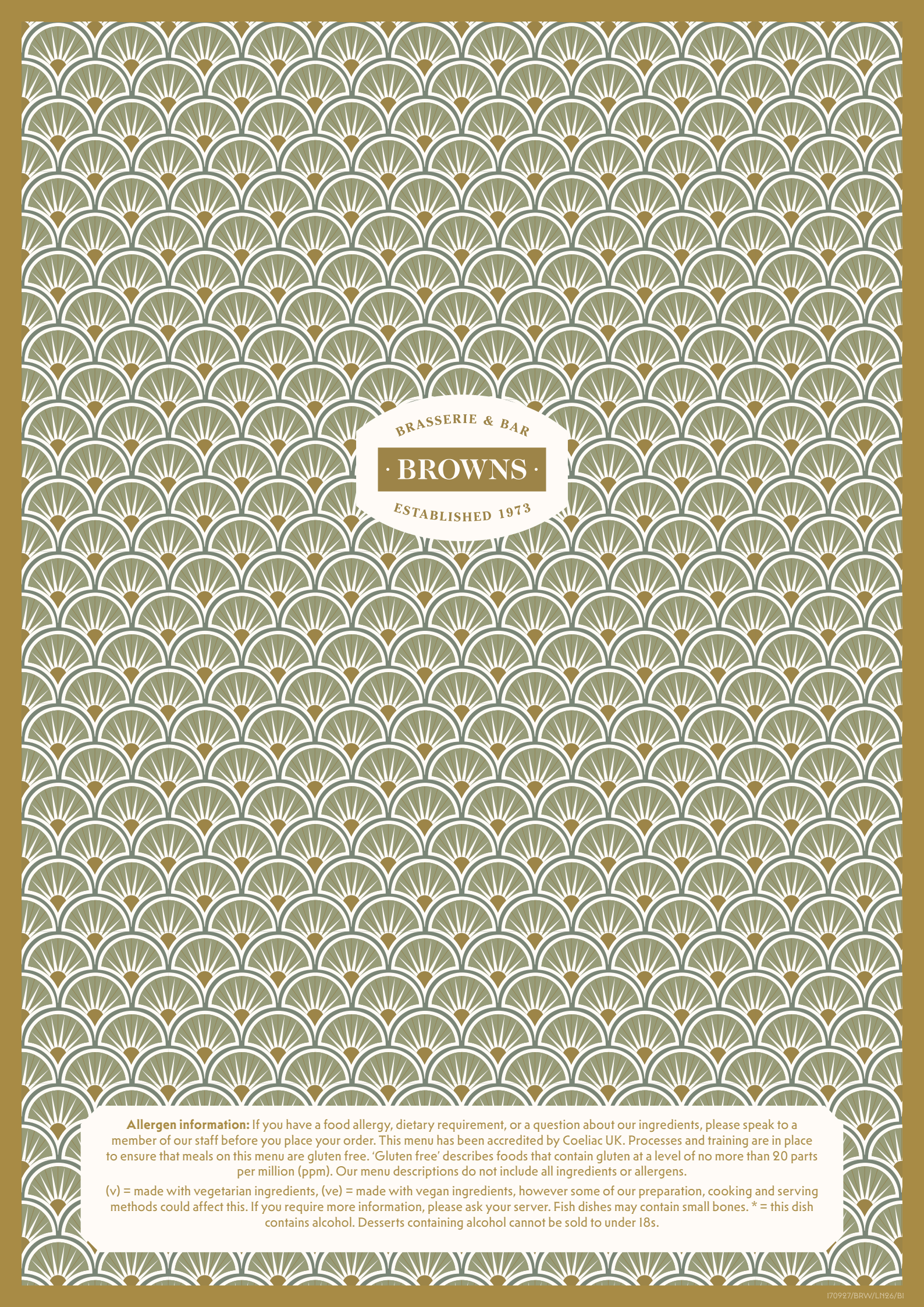
ICE CREAM (v) | 7
Your choice of 3 scoops of vanilla, chocolate,
stem ginger or honeycomb, ice cream
or raspberry sorbet.



SCAN TO VIEW
CALORIE
INFORMATION
Adults need around
2000kcal a day.



This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our food and drinks are prepared in food areas where other cross contamination may occur and our menu descriptions do not include all ingredients.



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

Allergen information: If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our menu descriptions do not include all ingredients or allergens.

(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. Desserts containing alcohol cannot be sold to under 18s.