

BREAKFAST & BRUNCH

SERVED EVERY DAY
TIL MIDDAY

BRASSERIE & BAR · BROWNS · ESTABLISHED 1973

AFTERNOON TEA

SERVED DAILY
1PM-4PM

RASPBERRY BELLINI | 15
Browns Champagne, Chambord Black Raspberry Liqueur, raspberry, lemon.

PIMM'S SPRITZ | 14.5
Pimm's, prosecco, lemon, strawberries, cucumber, mint.

STRAWBERRIES & CREAM MARTINI | 14
Grey Goose Premium Vodka, strawberry, white chocolate.

CHERRY MARGARITA | 13
Olmeca Altos Plata Tequila, Cointreau, cherry, lime.

FOR THE TABLE

NOCELLARA OLIVES (ve) | 5
Premium Italian pitted olives.

COURGETTE FRITTERS (v) | 7
Yoghurt & honey dip.

PADRON PEPPERS (ve) | 7
Sea salt.

BAKED SOURDOUGH (v) | 6.5
Salted butter, whipped Marmite® butter.

STARTERS

BAKED SCALLOPS* | 15.5
Baked in the shell, chorizo velouté, Isle of Wight tomatoes, lemon.

BROWNS STEAK TARTARE | 13.5
Chopped seared fillet steak, raw egg yolk, toasted sourdough.

DEVON CRAB ON TOAST | 13
Flaked Devon white crab, lobster-infused aioli, dill, toasted brioche.

BURRATA & ISLE OF WIGHT TOMATO SALAD (v) | 12.5
Basil pesto, croutons.

STICKY HOT HONEY CHICKEN | 11.5
Buckwheat, grains, coriander yoghurt dip.

SCOTTISH MUSSELS* | 11.5
Lemon & thyme velouté, gremolata, toasted crystal bread.

BROWNS SEAFOOD SHARING PLATTER* | 31
Lemon & thyme baked scallops, crispy monkfish, garlic & chilli prawns, crispy calamari, padrón peppers, aioli, tartare sauce.

BEETROOT & APPLE TARTARE (ve) | 10.5
Croutons, pickled radish, candied seeds.

CRISPY CALAMARI | 11
Aioli, lemon.

PRAWN COCKTAIL* | 11.5
King prawns, classic cocktail sauce, Little Gem lettuce, toasted brioche.

MAINS

BROWNS FISH PIE | 23
Salmon, smoked haddock, king prawns, Cheddar mash, peas & shallots.

PAN-SEARED DUCK BREAST* | 26
Honey soy glaze, charred Hispi cabbage, caramelised onion, miso purée, chargrilled spring onion.

PULLED LAMB SHEPHERD'S PIE | 23
Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli.

CHICKEN SCHNITZEL | 21.5
Panko-crumbed, aioli, rocket, Parmesan, served with your choice of salad or fries.

TRADITIONAL FISH & CHIPS | 22
Fresh haddock, triple-cooked chips, pea & mint purée, parsley salt, tartare sauce.

PRAWN & CHORIZO LINGUINE* | 20.5
King prawns, tomato & basil sauce, cherry vine tomatoes, spinach, charred lemon.

CHICKEN CAESAR SALAD | 20
Little Gem lettuce, Cos & chicory leaves, sourdough croutons, Parmesan, salted anchovies, Caesar dressing.

RISOTTO VERDE* (ve) | 19
Asparagus, courgette, peas, basil pesto, capers, pumpkin seeds, charred lemon.

SESAME TUNA NIÇOISE SALAD | 24.5
Seared tuna, soft-boiled heritage hen egg, baby potatoes, green beans, Little Gem lettuce, Nocellara olives, Isle of Wight tomatoes, citrus dressing.

BROWNS BURGER | 20.5
Beef patty, Black Bomber® Cheddar, caramelised onions, pickles, fries.

ISLE OF WIGHT AUBERGINE* (ve) | 21.5
Miso-glazed aubergine, shimeji mushrooms, sautéed spinach, soya beans, sticky Jasmine rice, crispy leeks.

PORTOBELLO MUSHROOM & HALLOUMI BURGER (v) | 20.5
Panko-crumbed portobello mushroom, grilled halloumi, red pepper, Roquito®-infused honey salsa, fries.

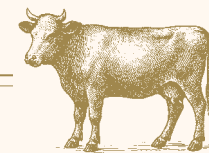


Fresh fish delivered daily FROM THE SEA

PAN-ROASTED COD* | 27
Pomme Anna, leeks, salsa verde, warm tartare sauce, charred lemon.

MISO-GLAZED SALMON* | 26
Crispy sushi rice cake, shimeji mushrooms, soya beans, mushroom dashi.

BUTTERFLIED SEA BASS | 28
Isle of Wight tomatoes, Nocellara olives, sautéed baby potatoes, charred lemon.



Carefully selected cuts FROM THE BUTCHER

CHATEAUBRIAND FOR TWO (450g) | 90
Fries, onion rings, dressed watercress and your choice of sauce.

LOBSTER SURF & TURF | 52
200g fillet, lobster tail, fries, garlic & parsley butter, dressed watercress.

SIRLOIN (340g) | 39
RIBEYE (280g) | 37
FILLET (200g) | 40

All served with fries and dressed watercress.

SAUCES | 3
Bone Marrow Bearnaise
Jersey Cream Peppercorn*
Red Wine & Shallot Jus

SIDES | ALL £6

Hispi Cabbage (v) | Seasoned Fries (ve) | Onion Rings (ve)
Tenderstem® Broccoli & Pine Nut Granola (ve) | Parmesan & Truffle Triple-Cooked Chips
Isle of Wight Tomato Salad (ve) | Creamed Spinach (v)

SANDWICHES

SERVED MIDDAY TO 3PM

FILLET STEAK | 20.5
Beef fillet, caramelised onions, rocket, crispy shallots, horseradish crème fraîche, fries.

CLUB | 19.5
Grilled chicken breast, streaky bacon, Little Gem lettuce, tomato, lemon & dill mayonnaise, fries.

DESSERTS

BRITISH STRAWBERRY & BASIL ETON MESS (v) | 11
Fresh strawberries, whipped cream, meringue, berry coulis, micro basil leaves.
ELDERFLOWER & LEMON POSSET (v) | 11.5
Lemon posset, puff pastry, dried raspberries, elderflower sorbet.
VANILLA CRÈME BRÛLÉE (v) | 10
Sable biscuit.

BRAMLEY APPLE & RHUBARB CRUMBLE (v) | 10.5
Stem ginger ice cream.
Vegan option available.
SALTED CARAMEL & CHOCOLATE DELICE (v) | 13.5
Fresh raspberries, honeycomb, Belgian cocoa crumb.
CHOCOLATE TORTE (v) | 11.5
Blackcurrant sorbet, Belgian cocoa crumb, blackberries.

STICKY TOFFEE PUDDING (v) | 10.5
Bourbon vanilla ice cream.
TIRAMISU* | 10.5
Mascarpone cream, Kahlúa® coffee liqueur & coffee-soaked sponge, cocoa powder.
BRITISH CHEESE BOARD (v) | 13.5
Fig & honey chutney, celery, figs, assorted biscuit



Scan to view calorie information

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.

Adults need around 2000kcal a day.

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. 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.