

BREAKFAST
& BRUNCH

SERVED EVERY DAY
TIL MIDDAY

BRASSERIE & BAR

BROWNS

ESTABLISHED 1973

AFTERNOON
TEA

SERVED DAILY
2PM-6PM

RASPBERRY BELLINI | 14
Browns Champagne, Chambord Black Raspberry Liqueur, raspberry, lemon.

PIMM'S SPRITZ | 13.5
Pimm's, prosecco, lemon, strawberries, cucumber, mint.

STRAWBERRIES & CREAM MARTINI | 13
Grey Goose Premium Vodka, strawberry, white chocolate.

CHERRY MARGARITA | 12
Olmeca Altos Plata Tequila, Cointreau, cherry, lime.

FOR THE TABLE

NOCELLARA OLIVES (ve) | 4.5
Premium Italian pitted olives.

COURGETTE FRITTERS (v) | 6
Yoghurt & honey dip.

PADRON PEPPERS (ve) | 6
Sea salt.

BAKED SOURDOUGH (v) | 5.5
Salted butter, whipped Marmite® butter.

STARTERS

BURRATA & ISLE OF WIGHT TOMATO SALAD (v) | 11.5
Basil pesto, croutons.

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

STICKY HOT HONEY CHICKEN | 10.5
Buckwheat, grains, coriander yoghurt dip.

SCOTTISH MUSSELS* | 10.5
Lemon & thyme velouté, gremolata, toasted crystal bread.

BROWNS STEAK TARTARE | 12.5
Chopped seared fillet steak, raw egg yolk, toasted sourdough.

BROWNS SEAFOOD SHARING PLATTER* | 29
Lemon & thyme baked scallops, crispy monkfish, garlic & chilli prawns, crispy calamari, padrón peppers, aioli, tartare sauce.

DEVON CRAB ON TOAST | 12
Flaked Devon white crab, lobster-infused aioli, dill, toasted brioche.

BEETROOT & APPLE TARTARE (ve) | 9.5
Croutons, pickled radish, candied seeds.

CRISPY CALAMARI | 10
Aioli, lemon.

PRAWN COCKTAIL* | 10.5
King prawns, classic cocktail sauce, Little Gem lettuce, toasted brioche.

MAINS

BROWNS FISH PIE | 21
Salmon, smoked haddock, king prawns, Cheddar mash, peas & shallots.

TRADITIONAL FISH & CHIPS | 20
Fresh haddock, triple-cooked chips, pea & mint purée, parsley salt, tartare sauce.

BROWNS BURGER | 18.5
Beef patty, Black Bomber® Cheddar, caramelised onions, pickles, fries.

CHICKEN SCHNITZEL | 19.5
Panko-crumbed, aioli, rocket, Parmesan, served with your choice of salad or fries.

SESAME TUNA NIÇOISE SALAD | 22.5
Seared tuna, soft-boiled heritage hen egg, baby potatoes, green beans, Little Gem lettuce, Nocellara olives, Isle of Wight tomatoes, citrus dressing.

CHICKEN CAESAR SALAD | 18
Little Gem lettuce, Cos & chicory leaves, sourdough croutons, Parmesan, salted anchovies, Caesar dressing.

PORTOBELLO MUSHROOM & HALLOUMI BURGER (v) | 18.5
Panko-crumbed portobello mushroom, grilled halloumi, red pepper, Roquito®-infused honey salsa, fries.

PULLED LAMB SHEPHERD'S PIE | 21
Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli

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

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

Carefully selected cuts
FROM THE BUTCHER

TO SHARE

CHATEAUBRIAND FOR TWO (450g) | 80
Fries, onion rings, dressed watercress and your choice of sauce.

SIRLOIN (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

SUNDAY ROASTS

A British tradition

Served with a selection of roast potatoes, roast vegetables and seasonal greens.

BROWNS ROAST LAMB | 23
Mint sauce, red wine gravy, Yorkshire pudding.

GARLIC, LEMON & THYME ROAST CHICKEN | 22
Bread sauce, apricot & thyme stuffing, red wine gravy, Yorkshire pudding.

BROWNS ROAST BEEF | 24
Horseradish crème fraîche, red wine gravy, Yorkshire pudding.

TRIO OF ROASTS | 26
All three meats, apricot & thyme stuffing, horseradish crème fraîche, bread sauce, mint sauce, red wine gravy, Yorkshire pudding.

ROOT VEGETABLE NUT ROAST^ (v) | 21
Onion gravy, Yorkshire pudding.
Vegan option available.

TO SHARE

TRIO OF ROASTS FOR TWO | 52
All three meats, apricot & thyme stuffing, horseradish crème fraîche, bread sauce, mint sauce, red wine gravy, Yorkshire pudding.

Fresh fish delivered daily
FROM THE SEA

PAN-ROASTED COD* | 25
Pomme Anna, leeks, salsa verde, warm tartare sauce, charred lemon.

MIZO-GLAZED SALMON* | 24
Crispy sushi rice cake, shimeji mushrooms, soya beans, mushroom dashi.

BUTTERFLIED SEA BASS | 26
Isle of Wight tomatoes, Nocellara olives, sautéed baby potatoes, charred lemon.

SIDES | ALL £5

Cauliflower Cheese (v)
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)

DESSERTS

BRITISH STRAWBERRY & BASIL ETON MESS (v) | 10
Fresh strawberries, whipped cream, meringue, berry coulis, micro basil leaves.

ELDERFLOWER & LEMON POSSET (v) | 10.5
Lemon posset, puff pastry, dried raspberries, elderflower sorbet.

VANILLA CRÈME BRÛLÉE (v) | 9
Sable biscuit.

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

SALTED CARAMEL & CHOCOLATE DELICE (v) | 12.5
Fresh raspberries, honeycomb, Belgian cocoa crumb.

CHOCOLATE TORTE (v) | 10.5
Blackcurrant sorbet, Belgian cocoa crumb, blackberries.

STICKY TOFFEE PUDDING (v) | 9.5
Bourbon vanilla ice cream.

TIRAMISU* | 9.5
Mascarpone cream, Kahlúa® coffee liqueur & coffee-soaked sponge, cocoa powder.

BRITISH CHEESE BOARD (v) | 12.5
Fig & honey chutney, celery, figs, assorted biscuits.



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.



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. Our Root Vegetable Nut Roast contains almonds, walnuts and hazelnuts.