



CLASSICS

TWO COURSES FOR 29.50
THREE COURSES FOR 34.50

Add a Moët & Chandon Impérial Champagne reception for 12 per person

STARTERS

Salt & Pepper Squid

Charred lemon, aioli. 350kcal

Garlic Prawns & Chorizo

Garlic butter, chilli, dipping sourdough. 832kcal

Crispy Goats Cheese, Roast Beetroot & Pear Salad (v)

Chicory, watercress, hedgerow chutney. 685kcal

Sticky BBQ Chicken Skewers

Miso*, kale, coconut. 356kcal

Asparagus & Exotic Mushroom Vol-Au-Vent (ve)

Roast Roscoff onions, broad bean purée, Chardonnay vinaigrette. 502kcal

MAINS

Prawn & Devon Crab Linguine

Lime, chilli & coriander pesto, white wine. 688kcal

Pulled Lamb Shepherd's Pie

Slow-cooked pulled lamb shoulder in red wine and herbs, Tenderstem® broccoli. 924kcal

Chicken Schnitzel

Lemon & thyme crumb, fried heritage hen egg, your choice of rocket & tomato salad (692kcal) or fries (935kcal)

10oz Ribeye (6 Supplement)

Fries, dressed watercress, Béarnaise* (205kcal), peppercorn* (82kcal) or Bordelaise* (47kcal) sauce. 1012kcal

Traditional Fish & Chips

Fresh haddock, pea & mint purée, tartare sauce, thick-cut chips. 1026kcal

Asparagus & Butternut Curry (ve)

Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime. 715kcal

DESSERTS

Apple & Plum Crumble (v)

Stem ginger ice cream. 676kcal

Vegan option available. 663kcal

Vanilla Crème Brûlée (v)

Home-baked biscuit. 483kcal

Salted Caramel Profiteroles (v)

Homemade salted caramel, toffee sauce. 786kcal

Home-Baked Chocolate Brownie (v)

Dark chocolate bark, honeycomb ice cream. 672kcal

Winter Spiced Poached Plums (v)

Pumpkin & raspberry granola, vanilla ice cream. 764kcal

Vegan option available. 743kcal

Adults need around 2000kcal a day.

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 ·

ESTABLISHED 1973

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.