



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. ♻️ = made with vegetarian ingredients, ♻️ = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. ^ = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.

BREAKFAST & BRUNCH

Available until 12 noon

BRUNCH COCKTAILS

MANGO MIMOSA

Círoc Mango vodka, Moët et Chandon Impérial, orange juice • 9.50

BLOODY MARY

Ketel One vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper • 8.00

SMOOTHIES

STRAWBERRY, RASPBERRY, BLACKBERRY (VE) • 4.50

MANGO, PINEAPPLE, PASSIONFRUIT (VE) • 4.50

KALE, SPINACH, APPLE (VE) • 4.50

BLUEBERRY, RASPBERRY, BANANA, FLAX SEEDS (VE) • 4.50

SELECTION OF FRESHLY BAKED MINI PASTRIES AND WALNUT & RAISIN BREAD

 (V)

Strawberry jam, British farmhouse butter • 5.95

TRADITIONAL BREAKFAST

Smoked bacon, Cherry Orchard sausages, two free-range eggs, baked beans, flat mushrooms, black pudding, grilled tomato, sourdough toast, British farmhouse butter • 9.50

VEGETARIAN BREAKFAST

 (V)

Beetroot hash, smashed avocado, flat mushrooms, two free-range eggs, baked beans, grilled tomato, sourdough toast, British farmhouse butter • 9.50

EGGS BENEDICT

Toasted English muffin, marmalade glazed ham, poached free-range eggs, hollandaise • 8.75

EGGS ROYALE

Toasted English muffin, Severn & Wye smoked salmon, poached free-range eggs, hollandaise • 9.25

EGGS FLORENTINE

 (V)

Toasted English muffin, buttered spinach, poached free-range eggs, hollandaise • 8.50

BROWNS LOBSTER BENEDICT

Toasted English muffin, lobster, thermidor sauce, poached free-range egg, buttered spinach, hollandaise • 14.95

SMASHED AVOCADO ON SOURDOUGH TOAST

 (V)

Crumbled feta, toasted pumpkin seeds • 6.50

Add smoked salmon 3.50 Add poached eggs 2.25

GRANOLA

 (V)

Blueberries, raspberries, Greek yoghurt, English borage honey • 6.50

BERRY BUTTERMILK PANCAKES

 (V)

Mixed berries, English borage honey, Greek yoghurt • 7.95

PANCETTA BUTTERMILK PANCAKES

Smoked pancetta, savoury granola, maple syrup • 8.50

SCRAMBLED FREE-RANGE EGGS & SMOKED SALMON

Sourdough toast • 7.95

STEAK & EGGS

6oz rump steak, two free-range eggs, baby watercress, straw fries • 11.75

APÉRITIFS

ENGLISH HARVEST

Sailor Jerry spiced rum, cloudy apple, gingerbread, lime • 9.00

ORCHARD FIZZ

Whitley Neill Raspberry gin, blackberry, lemon, grenadine, topped with Prosecco • 9.50

GINGER BERRY G&T

Hendrick's gin, blackberry, ginger, Fever-Tree Naturally Light tonic • 9.50

SPARKLING PEAR

Zubrowka vodka, pear, vanilla, Moët et Chandon Impérial • 11.50

WHOLE FRESHLY BAKED SOURDOUGH

 (V)

British farmhouse butter • 4.50

WOODALL'S FARM BRITISH CHARCUTERIE

Cumbrian & Royale ham, Cumberland salami, golden beetroot piccalilli, breakfast radish • 17.95

NOCELLARA OLIVES

 (VE) • 2.95

MIXED NUTS (VE) • 2.50

STARTERS

WHOLE BAKED SOMERSET CAMEMBERT

 (V)

Warm toasted bread, tomato & rhubarb chutney • 10.95

DUCK LIVER PARFAIT

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Red onion marmalade, toasted brioche • 6.95

MUSHROOMS ON TOAST

 (V)

Pulled oyster mushrooms, garlic & parsley butter, toasted sourdough • 7.50

DEVON CRAB & AVOCADO

Crab mayonnaise, sourdough toast • 9.50

LEEK & HERITAGE POTATO SOUP

 (V)

Warm sourdough, butter • 6.50

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, chopped gem, bread & butter • 7.50

BRAISED MEATBALLS

Homemade tomato sauce, parsley & garlic crumb • 8.95

BABY BEETROOT

 (VE)

Baby golden beetroot, cous cous, walnut, horseradish, basil & lemon dressing • 6.75

PAN-SEARED SCALLOPS

Smoked pancetta, butternut squash purée, beluga lentils, rosehip • 9.95

MAINS

STEAKS

Our award-winning British steaks come from cattle reared on Browns' own farms.

7oz FILLET • 23.95

9oz RIBEYE • 20.95

8oz SIRLOIN • 19.95

Served with fries and lightly-dressed watercress.

To complement your steak:

Béarnaise^, *peppercorn*^ or *Bordelaise sauce*^: 1.95

Half a lobster thermidor: 9.95

Scallops: 5.95

Onion rings: 2.50

DAILY FRESH FISH

Ask your server for today's catch.

CHICKEN SCHNITZEL

Lemon & thyme breadcrumb, fried free-range egg, dressed salad or fries • 14.50

SLOW-COOKED SALTED PORK BELLY

Savoury apple pie, buttered green beans, mash, crackling, red wine jus • 15.95

PRAWN & CRAB LINGUINE

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Lime, chilli & coriander pesto • 14.50

SMOKED HADDOCK FISHCAKE

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Buttered spinach, poached free-range egg, sauce Américaine • 13.50

BROWNS STEAK & GUINNESS PIE

Slow braised in a rich sauce, buttered mash • 14.95

BROWNS FISH PIE

Salmon, prawns, scallops, Isle of Man Cheddar mash, garlic & parsley crumb • 15.25

LOBSTER RISOTTO

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Heritage tomatoes, samphire, Parmesan • 18.95

HALF ROAST CHICKEN

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Lemon, garlic & thyme marinade, fries, Bordelaise sauce • 14.95

BROWNS TOAD IN THE HOLE

Cherry Orchard sausages, buttered peas & shallots, red wine & shallot sauce • 14.75

SANDWICHES

Served Monday to Saturday, 12:00 – 4:00pm

CHARGRILLED STEAK

Toasted sourdough, caramelised onions, mayonnaise, rocket, fries • 13.95

BROWNS TOASTIE

 (V)

Isle of Man Cheddar, thermidor sauce, fries • 12.95

SIDES

SEASONED FRIES (V) • 3.50

THICK-CUT CHIPS • 4.50

Parmesan & truffle oil

BABY RED KING EDWARD POTATOES (V) • 3.50

MIXED SALAD (VE) • 3.50

BUTTERED SPINACH (V) • 3.50

ROAST BUTTERNUT SQUASH (VE) • 3.50

Rocket & walnut pesto

ISLE OF MAN CHEDDAR MASH (V) • 3.50

TENDERSTEM BROCCOLI (V) • 3.95

Savoury granola

BUTTERED GREEN BEANS (V) • 3.50

ROASTED PORTOBELLO MUSHROOMS (V) • 3.50

BROWNS AFTERNOON TEA

16.95 PER PERSON

Available daily, 3:00 – 5:30pm

Treat yourself to our traditional afternoon tea with a seasonal twist.

For full details, please see separate menu

LUNCH MENU

Two courses for 12.95
Available Monday to Friday, 12:00 – 4:00pm

For full details, please see separate menu

CHEF'S DAILY SPECIALS

THURSDAY Fresh Lobster

FRIDAY Fresh Oysters

SATURDAY Chateaubriand

SUNDAY Sunday Roasts

DESSERTS

SALTED CARAMEL PROFITEROLES

Homemade salted caramel, Devon cream toffee sauce • 7.25

CHOCOLATE BOMB

Hazelnut sauce, mascarpone, puffed rice, popping candy • 9.50

HOME-BAKED CHOCOLATE BROWNIE

Honeycomb ice cream • 6.95

COCONUT & VANILLA PANNA COTTA

 (VE)

Blackberries, blueberries, raspberry sorbet, Sailor Jerry spiced rum, caramelised hazelnuts • 7.50

RED WINE POACHED PEAR

Whipped mascarpone with English borage honey, toasted hazelnut praline • 6.95

STICKY TOFFEE PUDDING

Ginger ice cream, granola • 6.50

BRAMLEY APPLE PIE

Vanilla ice cream, rosehip • 7.25

CRÈME BRÛLÉE

Shortbread biscuit • 6.75

SELECTION OF ICE CREAM

Choose 3 scoops of vanilla, chocolate, hazelnut, ginger or honeycomb ice cream or raspberry sorbet • 6.25

SELECTION OF BRITISH CHEESES

Red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts • 10.95