APERITIFS

125ml glass

BROWNS CHAMPAGNE COCKTAIL 7.00
Our twist on the classic with Cointreau and Courvoisier VSOP Exclusif and an Angostura infused sugar cube

KIR ROYALE 6.85
Champagne with crème de cassis

CLASSIC BELLINI 4.85
white peach and Prosecco

BROWNS BELLINI 6.85
for those whose bubbly must be French, Champagne and white peach

CHAM CHAM 6.85
Champagne and Chambord Raspberry Liqueur

PIMMS ROYALE 6.85
Pimms No 1 and Champagne with a strawberry garnish

CHILLED WHITE PORT & FENTIMANS TONIC 3.75
with fresh mint and lime - a deliciously different and refreshing drink

TANQUERAY 10 & TONIC *50ml* 5.50
Classic and simple, super premium small batch gin

ELDERFLOWER & CUCUMBER COLLINS 5.50
Hendrick's Gin, elderflower cordial, lemon and soda

SIDES

BROWNS HOUSE SALAD 2.85
with choice of
- *oil and balsamic*
- *yoghurt, mustard and herb*
- *blue cheese dressings*

BREAD BOARD SELECTION 2.85

CREAMED SPINACH 2.50

FRENCH BEANS 2.50

ASPARAGUS HOLLANDAISE 3.00

CHANTENAY CARROTS *with parsley butter* 2.50

MASHED/NEW POTATOES 2.50

CHIPS *crisp and seasoned* 2.50

DAUPHINOISE POTATOES 2.85

BROWNS PRE-THEATRE MENU

You do not actually need to be going to the theatre to enjoy this early evening menu, perfect for a quick post work meal, with the family after school or following a days shopping!

Two courses for £10.95 available from 4pm to 7pm, please ask your server for details

SOME OF OUR DISHES MAY CONTAIN NUTS

If you would like any further nutritional information on any of our dishes, please speak to your server.

STARTERS

SOUP OF THE DAY *home-made and served with fresh crusty bread* 4.00

SLOW ROASTED PEPPERS *with plum and sweet cherry tomatoes, garlic and fresh basil* 5.50

GIANT FRESH WATER SHRIMP *butterfly grilled with harissa dressing, these are the crafty shrimps that avoid being caught until they reach this size!* 7.00

HALF A DOZEN FRESH OYSTERS *with lemon, shallot vinegar and Tabasco - to ensure absolute freshness these are subject to availability* 7.50

PAN FRIED BUTTON MUSHROOMS *with brioche and a cream, brandy and smoked paprika sauce* 5.75

PROSCIUTTO & CHORIZO *with dressed leaves, walnuts and a celeriac coleslaw* 5.85

GRILLED SOMERSET GOATS CHEESE *with a dressed fig, hazelnut and mixed leaf salad* 6.50

DUCK & PISTACHIO TERRINE *with toasted ciabatta, asparagus and an orange and onion marmalade* 6.25

PAN SEARED BLACK PEARL SCALLOPS *with sprouting greens and a lemon, saffron and cold pressed English rapeseed oil dressing* 8.00

CRAB & AVOCADO SALAD *crab meat with crème fraîche, a touch of lemon, parsley and chives served with dressed mixed leaves and ripe avocado* 6.50

FISH & SALADS

FRESH FISH OF THE DAY *our chef will source the best catch of the day - cooked fresh to order*

SMOKED TROUT SALAD *with beetroot, potato, shallots and dressed leaves* 9.50

SEAFOOD PLATTER *chargrilled prawn skewer, smoked trout, sweet roll-mop, marinated anchovies, crab claws, smoked mackerel and Browns crab mix* 8.75

ROYAL SEA BREAM *grilled and served with pan fried French beans and hazelnuts* 11.50

BAKED SOY SALMON *with chargrilled pak choy and button mushrooms* 12.00

SALMON & SPRING ONION FISHCAKES *with a mango salsa and dressed mixed leaves* 8.75

SWORDFISH SALAD *chargrilled line-caught swordfish steak with baby spinach, tomato and puy lentils* 12.75

DUCK, WATERMELON & CORIANDER SALAD *crisped duck with grated carrot, radish and mixed leaves with a plum dressing* 6.50 / 9.35

SMOKED CHICKEN SALAD *with fresh apricots, tarragon, red onion, cucumber and walnuts* 10.00

BROWNS FISH STEW *with red mullet, cod and clams in a light tomato, fennel and fish broth served with crusty bread aioli* 9.00

FISH & CHIPS *tempura battered cod with minted mushy peas and tartar sauce* 10.50
OUR COD IS SOURCED FROM MARINE STEWARDSHIP COUNCIL MONITORED FISHERIES

MAIN DISHES

VEGETARIAN DAILY SPECIAL *your server will inform you of today's specials*

ROAST MEDITERRANEAN VEGETABLE TART *with shallot and thyme pastry, black olive tapenade and fresh rocket* 8.50

GUINEA FOWL *'Coq au Vin' style with grilled breast and braised leg served with mashed potato* 11.00

28 DAY AGED RIB EYE STEAK *with parsley, peppercorn and lemon butter served with watercress and chips* 14.50

GRILLED CHICKEN *topped with prosciutto and taleggio cheese with hollandaise and chips* 11.00

STEAK, MUSHROOM & GUINNESS PIE *with French beans and mashed potato* 9.85

RICOTTA & ASPARAGUS STUFFED PASTA *with chargrilled artichokes and asparagus spears* 6.50 / 8.75

PASTA SAUCE OF THE DAY *created by our chefs then tossed with pasta to order for that taste of Italy* up to 9.00

CHICKEN SANDWICH *with crisp streaky dry cured smoked bacon, baby spinach, tomato and mayonnaise served with chips* 7.75

BROWNS BACON CHEESE BURGER *with crisp streaky dry cured smoked bacon and Emmental served with iceburg, red onion, beef tomato, pickle, celeriac coleslaw and chips* 9.85

CALVES LIVER AND BACON *with mashed potato and a green peppercorn sauce* 13.00

RACK OF LAMB *tender roasted four bone rack with a redcurrant jus, dauphinoise potatoes and sprouting broccoli* 14.75

CHARGRILLED FILLET STEAK & GIANT FRESH WATER SHRIMPS 19.50
with béarnaise sauce, watercress and chips

APPETISERS TO SHARE

ANTIPASTI PLATES
served with a bowl of fresh breads
- *Vegetarian* 10.00
- *Italian Meat* 10.50
- *Seafood* 11.00

BOX BAKED CAMEMBERT 6.85
with grapes and crusty bread

FLATBREADS *thin and crisp, topped with:*
- *Garlic, Rocket and Parmesan* 4.85
- *Prosciutto, Chorizo and Roasted Peppers* 5.85
- *Duck and Pineapple with plum sauce* 5.85
- *Smoked Chicken and Grilled Artichoke* 6.00

BREAKFAST & BRUNCH

served until 12 noon daily

TRADITIONAL BREAKFAST 6.85
dry cured beech smoked back bacon, Cumberland sausage, free range egg, grilled tomato, mushrooms and black pudding served with toasted ciabatta

FRESH MELON & PINEAPPLE 4.00
with Greek style yoghurt and blueberries

EGGS BENEDICT *toasted English muffin, ham, poached free range egg and hollandaise* or 4.00 / 7.00

EGGS FLORENTINE *with baby spinach* or

EGGS ROYALE *with smoked Scottish salmon*

SAUSAGE SANDWICH *with Connoisseurs award winning Cumberland sausages* 3.75

BROWNS BACON SANDWICH 3.75
with dry cured beech smoked back bacon

FREE RANGE SCRAMBLED EGGS 4.00
on toasted ciabatta

CROISSANT *with strawberry jam and butter* 1.50

GRANOLA *toasted oats with raisins and honey, served with chilled or steamed milk* 1.75

BROWNS BREAKFAST SMOOTHIE 4.00
orange, mango, banana, honey, yoghurt and granola

BROWNS AFTERNOON TEA

served 2 until 5.30pm

A selection of sandwiches, scones, cakes and pastries please ask for details

SUNDAY ROAST

£9.95 WITH ALL THE TRIMMINGS EVERY SUNDAY

Choose from Roast Sirloin of Beef or our Roast of the Week

An optional service charge of 10% will be added to parties of 5 or more, which goes directly to the team who serve you.