



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

LUNCH MENU



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. (V) = made with vegetarian ingredients, (V) = 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.



LUNCH MENU

TWO COURSES FOR 12.95
THREE COURSES FOR 16.95
Available Monday to Friday, midday – 4pm

STARTERS

DUCK LIVER PARFAIT

Tomato & rhubarb chutney, toast

SMOKED HADDOCK FISHCAKE

Haddock smoked by GH Abernethie, rocket,
lemon butter sauce

MUSHROOMS ON BRIOCHE [^] (V)

Garlic & parsley butter

SOUP OF THE DAY (V)

Warm sourdough, butter

MAINS

FISH GOUJONS

Breaded pollock, tarragon mayonnaise,
watercress, sautéed heritage potatoes

STEAK FRITES

(1.95 supplement)

Garlic butter, confit tomato, fries

BRITISH MUSSELS & FRITES

White wine & cream sauce

BEETROOT & LENTIL COTTAGE PIE (VE)

Butternut squash mash, green beans

CHICKEN & HAM PIE

Crisp puff pastry, buttered mash

DESSERTS

LIME POSSET (V)

Ginger dusted biscuits

BELGIAN CHOCOLATE TORTE (V)

Hazelnut praline, vanilla ice cream

APPLE CRUMBLE (V)

Vanilla custard or cream

BRITISH CHEESE PLATE (V)

Somerset camembert, Isle of Man Cheddar,
Stokes red onion marmalade, crostini

SIDES

THICK-CUT CHIPS

Parmesan & truffle oil • 4.75

MIXED SALAD (VE) • 3.75

BUTTERED SPINACH (V) • 3.75

ROAST SWEET POTATO (VE) • 3.75

TENDERSTEM BROCCOLI (V)

Savoury nut granola • 4.25

BUTTERED GREEN BEANS (V) • 3.75

ROASTED PORTOBELLO MUSHROOMS (V) • 3.75

