



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

CARING FOR OUR PLANET

From our food to our people, we are committed to operating responsibly and having a positive impact on the world. As a proud member of the Sustainable Restaurant Association, we take great care to ensure optimum animal welfare, while limiting food miles to minimise our carbon footprint.

We have close relationships with our independent farmers and fishermen, and work with them every step of the way to ensure we serve the best quality food, produced in the most ethical way we can. All of our steaks come from cattle raised on our own farms, so we can be sure that they are high welfare, sustainably-reared, fully traceable and 100% British.

Of course, there is always something more that can be done and we are currently reviewing all areas of our business, from plastics to food waste, to see how we can be the best we can possibly be.

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

Served everyday until 11.30am

BRUNCH COCKTAILS

MANGO MIMOSA

Círoc Mango vodka, Moët & Chandon Impérial, orange juice • 8.50

BLOODY MARY

Ketel One vodka, fresh lemon, Worcester sauce, Tabasco, tomato juice, salt & pepper • 8.50

SMOOTHIES

STRAWBERRY, RASPBERRY, BLACKBERRY (VE) • 3.95

MANGO, PINEAPPLE, PASSION FRUIT (VE) • 3.95

KALE, SPINACH, APPLE (VE) • 3.95

BLUEBERRY, RASPBERRY, BANANA, FLAX SEEDS (VE) • 3.95

SELECTION OF FRESHLY BAKED MINI PASTRIES AND WALNUT & RAISIN BREAD

Strawberry jam, Netherend Farm butter • 5.75

TRADITIONAL BREAKFAST

Smoked bacon, outdoor bred pork sausages, two free-range eggs, baked beans, flat mushrooms, black pudding, grilled tomato, toasted sourdough, Netherend Farm butter • 9.50

VEGETARIAN BREAKFAST

Beetroot hash, smashed avocado, flat mushrooms, two free-range eggs, baked beans, grilled tomato, toasted sourdough, Netherend Farm butter • 9.50
Vegan alternative available

STEAK & EGGS

6oz rump steak, two free-range eggs, lightly dressed watercress, straw fries • 11.50

SALT BEEF HASH

Pulled salt beef, heritage potatoes, spinach, vine cherry tomatoes, poached free-range egg • 8.75

SMOKED PANCETTA BUTTERMILK PANCAKES

Savoury nut granola, maple syrup • 8.50

BUTTERMILK PANCAKES

Mixed berries, cherries, Greek yoghurt • 7.95

FRESH BERRY & BANANA BOWL

Homemade hazelnut butter, dairy-free coconut "yoghurt", toasted seeds, maple crunch • 6.25

SMASHED AVOCADO ON SOURDOUGH TOAST

Crumbled feta, toasted pumpkin seeds • 6.25

Add smoked salmon 3.50 Add poached eggs 2.50

SCRAMBLED EGGS, SEVERN & WYE SMOKED SALMON

Toasted sourdough • 8.25

EGGS ROYALE

Toasted English muffin, Severn & Wye smoked salmon, poached free-range eggs, hollandaise • 8.75

EGGS FLORENTINE

Toasted English muffin, buttered spinach, poached free-range eggs, hollandaise • 8.25

EGGS BENEDICT

Toasted English muffin, marmalade glazed ham, poached free-range eggs, hollandaise • 8.50

BROWNS LOBSTER BENEDICT

Toasted English muffin, lobster, thermidor sauce, poached free-range eggs, buttered spinach, hollandaise • 14.50

We use high welfare Copper Maran heritage hen eggs in our cooked breakfasts.

FESTIVE COCKTAILS

WINTER PORN STAR MARTINI

Círoc Red Berry vodka, Prosecco, Zacapa 23 rum, passion fruit, pineapple and lemon juice • 10.50

"FLAT WHITE" ESPRESSO MARTINI

Baileys, Captain Morgan dark rum, espresso, winter spiced syrup, cinnamon • 9.50

WONDERLAND SOURS

Tanqueray Flor de Sevilla gin, Disaronno amaretto, sugar, pineapple, raspberry and lemon juice • 8.50

GRAPEFRUIT & ROSE ROYALE

Tanqueray 10 gin, Moët & Chandon Impérial, grapefruit syrup, rose water • 11

FRESHLY BAKED SOURDOUGH

Netherend Farm butter • 3.95

WHOLE BAKED SOMERSET CAMEMBERT

Heritage potato crisps, pear, toasted ciabatta, apple, date & tamarind chutney, savoury nut granola • 12.95

NOCELLARA OLIVES

(VE) • 2.95

MIXED NUTS

(VE) • 2.50

STARTERS

DUSTED WHITEBAIT

Charred lemon, tarragon mayonnaise • 6.95

SHALLOT & HEIRLOOM TOMATO TART

(VE) Artichoke & wild garlic houmous, carrot, pea shoots, British rapeseed oil • 7.25

DUCK LIVER PARFAIT

Stokes red onion marmalade, toasted brioche • 7.25

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, buttered sourdough • 7.75

BURRATA

(V) Torched heirloom tomatoes, kale & hazelnut pesto, savoury nut granola, watercress • 9.50

BEETROOT, WALNUT & GOATS CHEESE SALAD

(V) Grilled Wensum White goats cheese, sourdough crouton, maple & mustard dressing • 6.75

DEVON CRAB & AVOCADO

Crab mayonnaise, toasted sourdough • 8.95

MAINS

STEAKS

Our award winning 28 day matured British steaks come from high welfare, sustainably-reared cattle raised on our own farms.

7oz FILLET • 24.50

9oz RIBEYE • 21.50

8oz SIRLOIN • 20.50

Served with fries and lightly-dressed watercress.

Add Béarnaise, peppercorn or Bordelaise sauce^: 2.25

Add half a lobster thermidor: 9.95

Add onion rings: 2.75

Add scallops: 5.95

DAILY MARKET FRESH FISH

Ask your server for today's catch.

HONEY-BARBECUE GLAZED SHORT RIB OF BEEF

Roast sweet potato, celeriac remoulade • 18.50

HALF ROAST BRITISH CHICKEN

Boulangère potatoes, creamed leeks, Bordelaise sauce • 15.50

BROWNS FISH PIE

Salmon, prawns, scallop, Isle of Man Cheddar mash, parsley crumb, peas, shallots • 15.25

BROWNS STEAK & GUINNESS PIE

Buttered mash, red wine jus • 14.75

CHICKEN SCHNITZEL

Lemon & thyme breadcrumb, fried Copper Maran egg, dressed salad or fries • 14.50

FISH & CHIPS

Line-caught cod fillet in crisp seasoned batter, pea & mint purée, tartare sauce, thick-cut chips • 14.25

BROWNS BURGER

Beef burger, brioche bun, Irish Cheddar, smoked bacon, English mustard mayonnaise, gem lettuce, tomato, pickle, fries • 14.50

CHICKEN & AVOCADO SALAD

Smoked pancetta, avocado, Parmesan, sourdough crisps, Caesar dressing • 12.95

SLOW-COOKED SALTED PORK BELLY

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

SANDWICHES

Served Monday to Saturday, midday – 4pm

CHARGRILLED STEAK

Toasted sourdough, caramelised onions, rocket, Dijon mustard, mayonnaise, fries • 13.50

CAMEMBERT TOASTIE

(V) Somerset camembert, flat mushrooms, Stokes red onion marmalade, fries • 11.50

SIDES

ROAST PORTOBELLO MUSHROOMS (V) • 3.25

BUTTERED SPINACH (V) • 3.25

BUTTERED GREEN BEANS (V) • 3.25

ROAST SWEET POTATO (VE) • 3.25

CREAMED LEEKS (V) • 3.25

MIXED SALAD (VE) • 3.25

TENDERSTEM BROCCOLI (V)

Savoury nut granola • 3.75

BROWNS FESTIVE AFTERNOON TEA

Our thoroughly festive traditional afternoon tea includes finger sandwiches, home-baked scones and irresistible mini cakes and puddings.

Served everyday, 3pm – 4.30pm
From £20 per person

FESTIVE MENUS

Our indulgent seasonal set menus are available until 30th December, excluding Christmas Day and Boxing Day.

3 courses for £34

Early week offer: Sunday to Tuesday, midday to 5pm:

3 courses for £29, 2 courses for £25

NEW YEAR'S EVE

Sparkle this New Year's Eve with our decadent set menu and complimentary Bellini.

5 courses for £55

OPEN CHRISTMAS DAY AND BOXING DAY

Celebrate these special days with our own distinct sense of occasion, full of magic and festive cheer.

CHEF'S DAILY SPECIALS

THURSDAY

Fresh Pot Caught Lobster

FRIDAY

Fresh Pyefleet Pure Oysters

SATURDAY

Browns Farm Steaks

SUNDAY

Traditional Sunday Roasts

DESSERTS

DARK CHOCOLATE BOMBE

(V) Pistachio sponge, amarena cherries, hazelnut ice cream, salted white chocolate sauce • 8.25

APPLE & BLACKBERRY CRUMBLE

(V) Vanilla custard or cream • 6.95
Vegan alternative available

BRIOCHE BREAD & BUTTER PUDDING

(V) Whisky orange marmalade, cranberry, bourbon vanilla ice cream • 7.25

SALTED CARAMEL PROFITEROLES

(V) Homemade salted caramel, Devon cream toffee sauce • 6.75

HOME-BAKED CHOCOLATE BROWNIE

(V) Honeycomb ice cream • 6.50

SPICED PLUM & ORANGE MESS

(V) Spiced plum compote, orange curd, meringue, whipped double cream, toasted almonds • 6.95

APPLE TART FINE

(V) Vanilla custard, hazelnut butter • 7.95

STICKY TOFFEE PUDDING

(V) Ginger ice cream, savoury nut granola • 6.50

CRÈME BRÛLÉE

(V) Shortbread biscuit • 6.50

SELECTION OF ICE CREAM

(V) Choose three scoops of vanilla, chocolate, hazelnut, ginger or honeycomb ice cream or raspberry sorbet • 5.95

SELECTION OF BRITISH CHEESES

(V) Stokes red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts • 10.50