



Sunday Menu

NOCELLARA OLIVES (VE) • 2.95

WHOLE BAKED SOURDOUGH (V) • 4.50

MIXED NUTS (VE) • 2.50

Starters

DEVON CRAB & AVOCADO

Crab mayo, sourdough toast • 9.75

SALT & PEPPER CRISPY SQUID

Charred lemon, aioli • 7.95

DUCK PARFAIT^

Fig & Bramley apple chutney, toasted brioche • 7.75

GARLIC PRAWNS & CHORIZO

Garlic butter, chilli, dipping sourdough • 8.75

PAN-SEARED WILD SCALLOPS

Smoked pancetta, Bramley apple purée, celeriac, herb crumb • 10.95

BAKED CAMEMBERT (TO SHARE) (V)

Fig & Bramley apple chutney, toasted ciabatta, heritage potato crisps, salted seed granola, pear • 13.95

TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce • 8.50

MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts • 7.50

WARM ROAST VEGETABLE & GOAT CHEESE SALAD (V)

Mixed grains, maple & mustard dressing • 7.95

Sunday Roasts

All our Sunday Roasts are served with a selection of roast vegetables, roast potatoes and braised red cabbage^

SIRLOIN OF BEEF

Thyme Yorkshire pudding, roast shallot, horseradish crème fraîche, red wine gravy • 18.50

GARLIC, LEMON & THYME HALF ROAST CHICKEN

Bread sauce, prune & brandy stuffing, pigs in blankets, red wine gravy • 16.95

SALTED PORK BELLY

Bramley apple butter, Waldorf & walnut stuffing, crackling, red wine gravy • 17.50

NUT ROAST (V)

Walnuts, almonds, butternut squash purée, cherry jus, roast onion gravy • 15.50

Meat

BROWNS SHEPHERD'S PIE & LAMB RACK

Butternut squash, cavolo nero, red wine jus • 18.95

CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, dressed salad or fries • 15.95

BROWNS STEAK & GUINNESS PIE

Buttered mash, red wine jus • 15.95

CHARGILLED CHICKEN & BACON CLUB

Beef tomato, heritage hen egg mayo, fries • 13.50

BROWNS BURGER

Smoked bacon, mature Cheddar, English mustard mayo, fries • 15.75

CHICKEN & AVOCADO SALAD

Smoked pancetta, Parmesan, sourdough crisps, Caesar dressing • 13.95

Steaks

Prime British and Irish steaks, sustainably reared, aged for a minimum of 30 days.

Our steaks are served with fries and dressed watercress.

12oz SIRLOIN ON THE BONE • 27.95

10oz RIBEYE • 23.95

7oz FILLET • 26.95

Add Béarnaise^, peppercorn^ or Bordelaise^ sauce: 2.25

Pan-seared scallops: 6.95

Onion rings: 3.95

Fish & Seafood

PRAWN & DEVON CRAB LINGUINE

Lime, chilli & coriander pesto, white wine • 15.75

BLACKENED COD^

Fennel & pear salad, pak choi, edamame, wheatberries, citrus butter sauce • 17.95

BROWNS FISH PIE

Salmon, prawns, scallop, Cheddar mash, herb crumb, peas • 16.50

FISH & CHIPS

Battered cod fillet, pea & mint purée, tartare sauce, thick cut chips • 14.95

ROAST FILLET OF SALMON

Sautéed heritage potatoes, peppers, onions, spinach, beluga lentils, white wine velouté • 16.75

Vegetarian

SUPERGREEN & GRAIN SALAD (VE)

Beetroot, edamame, lemon dressing • 13.75
Add salmon, grilled chicken or goat cheese (V) 3.50

ROOT VEGETABLE POT PIE (V)

Taw Valley Cheddar & white wine sauce, buttered mash • 13.95

ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime • 14.50
Add tempura prawns or grilled chicken 3.50

Sides

PARMESAN & TRUFFLE CHIPS • 4.50

ONION RINGS (V) • 3.95

SEASONED FRIES (V) • 3.95

ROCKET & TOMATO SALAD (VE) • 3.95

GREEN BEANS (VE) • 3.95

BUTTERED WINTER GREENS (V) • 3.95

ROAST BUTTERNUT & SAGE (VE) • 3.95

TENDERSTEM® BROCCOLI, SALTED SEED GRANOLA (VE) • 4.50

Desserts

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce • 7.75

ETON MESS (V)

Passion fruit, mango, passion fruit caramel • 7.95

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream • 7.25

APPLE & DAMSON CRUMBLE (V)

Ginger ice cream • 7.95
Vegan option available

STICKY TOFFEE PUDDING (V)

Ginger ice cream, salted seed granola • 7.50

CHOCOLATE TRIO (V)

Chocolate torte, salted caramel profiteroles, chocolate mousse flower pot • 8.75

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime • 7.75

VANILLA CRÈME BRÛLÉE (V)

Home-baked biscuit • 7.25

BRITISH CHEESEBOARD (V)

Fig & Bramley apple chutney, celery, sourdough crisps • 9.25





BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973



Allergen Information: All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. 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, or need help accessing our allergen information, please let us know before ordering.

Ⓥ = made with vegetarian ingredients, Ⓥ🌱 = made with vegan ingredients, however some of our preparation and cooking methods could affect this. ^ = Contains alcohol. If you require more information, please ask your server. All items are subject to availability.

