

GLUTEN FREE LUNCH

TWO COURSES FOR 17.95
THREE COURSES FOR 21.95

STARTERS

North Atlantic Prawn Salad

Prawn mayo, chopped lettuce, bread & butter. 526kcal

Chargrilled Asparagus

Poached Copper Maran heritage hen egg, smoked pancetta, Parmesan shavings. 261kcal

Asparagus & Exotic Mushrooms On Toast (v)

Roast Roscoff onions, Chardonnay & tarragon vinaigrette. 212kcal

MAINS

Steak Frites (2.50 supplement)

Garlic butter, confit tomato, fries. 904kcal

Chicken & Avocado Salad

Pancetta, avocado, Parmesan, maple & mustard dressing. 790kcal

Roast Vegetable Stew With Paprika & Cumin Seeds (v)

Roast tomatoes, peppers, butternut squash and baby kale in warming spices with feta and chickpeas, bread. 663kcal

Risotto Verde (ve)

Tenderstem® broccoli, peas, courgette, basil pesto, white wine, lemon. 581kcal

DESSERTS

Timperley Rhubarb & Bramley Apple Crumble (v)

Stem ginger ice cream. 658kcal Vegan option available. 641kcal

Ice Cream (v)

Your choice of vanilla (122kcal), chocolate (267kcal), stem ginger (218kcal) or honeycomb (231kcal) ice cream or raspberry sorbet (127kcal)

SIDES

Parmesan & Truffle Thick-Cut Chips 429kcal • 4.95

Seasoned Fries (v) 359kcal • 4.25

Onion Rings (v) 289kcal • 4.25

Buttered Seasonal Greens (v) 209kcal • 4.25

Fennel, Orange & Apple Salad (v) 205kcal • 4.50

Rocket & Tomato Salad (ve) 120kcal • 4.50

Sautéed La Ratte Potatoes (v) 225kcal • 4.50



Browns Brasserie & Bar are delighted
to be accredited by Coeliac UK

Adults need around 2000kcal a day.

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.



BRASSERIE & BAR
· BROWNS ·
ESTABLISHED 1973

Allergen Information.

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol.

All calories are correct at the time of menu print.

Live nutrition information is available online.

All items are subject to availability.