



WE ARE
Open
everyday
09.00 am - 09.00 pm

brace&browns

MENU

MAKE A
Reservation
0117 973 7800
www.brace&browns.co.uk



LUNCH SPECIALS SERVED 12-3PM

LUNCH

Chefs specially selected classic dishes

Fish & Chips 12.5

Fresh haddock, mushed peas, homemade tartare served with lemon and chips

House Burger & Fries 13.5

Steak mince patty, pickled shallots, lettuce, gruyere, streaky bacon, burger sauce in our brioche bun served with fries

- Vegan patty, smoked vegan cheese, burger sauce & lettuce - 11.5

Ceasar Salad 9

Crispy Lettuce, anchovies, ceasar dressing and croutons

- Add chicken +3

Seasonal Salad 9

Butter bean humus, giant cous cous, roasted squash, beets, watercress and maple tahini dressing

SOMETHING SWEET

Finish off with one of our dedicant desserts

Orange & Choc Cheesecake GF & VG 8

Chocolate biscuit crumb base with a vegan chocolate prange cream cheese and berry compote

Sticky Date Pudding GF 8

House caramel sauce and served with Vanilla ice cream

Espresso Martini 11.5

Finish with a cocktail instead of dessert

Old Fashioned 12

Made with chocolate bitters for an added twist

SCAN FOR ALLERGEN GUIDE



EVENING MENU SERVED 5-9PM

SNACKS, BREADS & PLATES

Modern British flavours with a global twist

Marinated Olives [GF] 3.5

Homemade Flatbreads

- Garlic Butter [V] 5
- Butter bean hummus & Olive oil [V] 5
- Garlic butter with caramelised onions & mozzarella 7

Mini Haddock & Chips [GF] 8

Mini Haddock, served with mushed peas, homemade tartare sauce and chips

Pan Seared Cod [GF] 12

Served with mustard & dill Veloute, dill & chilli oil

Wye Asparagus [GF & V] 7

Served with whipped feta, preserve lemon & raspberry vinaigrette

Flat Iron Steak [GF] 19

Served with tomato & fire roasted red pepper sauce and watercress

Superfood Salad [VG] 7

Butter bean hummus, giant cous cous, roasted squash, beets, watercress & maple tahini dressing

Slow cooked lamb shoulder 13

Served with babaganoush, sumac & a house flatbread

Potato Rosti Stick [GF** & V] 5

Sprinkled with sea salt

Rosemary Fries [GF** & V] 4.5

Served with Aioli

Please inform your server of an allergens or dietary preferences

*contains nuts

v=vegetarian

vg=vegan

gf=gluten free