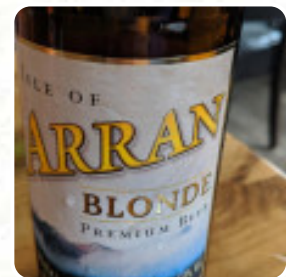
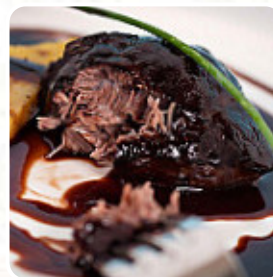




Ian Brown Restaurant Menu

<https://menulist.menu>

55 Eastwoodmains Road Glasgow, G46 6PW, United Kingdom
(+44)1416388422 - <http://www.ianbrownrestaurant.co.uk/>



The Card of Ian Brown Restaurant from Glasgow contains about 200 different dishes and drinks. On average, you pay for a dish / drink about £8. What [Elaine S](#) likes about Ian Brown Restaurant: Wow, this was a truly delicious meal. Can highly recommend haddock thermidor. But to be honest, I've never had a bad meal here. Very reasonably priced being from their daily specials menu, too. Service is always perfect. [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physical limitations.

What [Jeremy Richardson](#) doesn't like about Ian Brown Restaurant: Food of the highest standard spoiled by too many tables in a small space making it extremely noisy although not helped by a bawling child when we were there. I don't think it's right we had to collect our own jackets and none of the staff sacknowledged us in any way when we left. [read more](#). The Ian Brown Restaurant from Glasgow provides various **fine seafood dishes**, Furthermore, the guests of the restaurant enjoy the large variety of the differing *coffee and tea specialities* that the establishment has available. There are also tasty menus available, typical for Europe, For you, the dishes are normally prepared **in the shortest time and fresh**.

Ian Brown Restaurant Menu



Appetizers

EMPANADAS

Soups

TOMATO SOUP

Extras

GINGER

Spaghetti

CREMA

Salad

MIXED SALAD

£3

Side dishes

TOMATO AND RED ONION SALAD

£3

Side Orders

SELECTION OF VEGETABLES

£3

Hausgemachte Kuchen

FONDANT AU CHOCOLAT

Ben & Jerry's Eis

BAKED ALASKA

£6

Fresh Juices

CARROT

Juices

SODA LIME

£2

Pasta e Verdura al forno

PATATE AL FORNO

Digestivi - Digestifs

REMY MARTIN

Whisky

SELECTION OF MALT WHISKIES

Hauptgerichte - Chicken

FRIED CHICKEN

VIP Drinks

BOMBAY SAPPHIRE

Vinos

VINO DE LA CASA

Champagne

PERRIER-JOUËT GRAND BRUT NV
CHAMPAGNE, FRANCE

Cereals

STARTER

Rose

PINOT GRIGIO ROSÉ ANCORA, ITALY

Dinners

BAKED COD

£19

Alkoholfreies

SCHWEPPE'S GINGER BEER

Ian Brown Restaurant Menu



Hors d'Oeuvres

CHOICE OF SOUPS

Ciders

MAGNERS

Freshly Squeezed

FRESH ORANGE LEMONADE £3

Coffees

WHITE COFFEE £3

Liquor

CANADIAN CLUB

Hot Drink

HOT CHOCOLATE £3

Sides & Snacks

TRIPLE COOKED CHIPS £4

From the Heart

CRAB CAKES

Cognac & Armagnac

JANNEAU VSOP ARMAGNAC

WHISK(£)Y

FAMOUS GROUSE

Juices & Soft Drinks

SCHWEPPES LEMONADE

SCOTCH WHISKY | IRISH WHISKEY

JAMESON

Cognac and Other Fine Cordials

COURVOISIER

Digestives & Liqueurs

TIO PEPE SHERRY

Biscuits and Cookies

CHEESECAKE

Fortified & Dessert Wine

TAYLOR'S FINE TAWNY PORT

Portweine

TAYLOR'S VINTAGE PORT

Port & Cognac

COCKBURN'S FINE RUBY PORT

Something a Little Different

SMOKED HADDOCK POACHED EGG £10

Brandies, Malts and Liqueurs

BRANDIES, MALTS AND LIQUEURS

Sherry | Port | Vermouth

CROFT PALE CREAM SHERRY

Ian Brown Restaurant Menu



Bottle Fruit Juice

APPLETISER £3

Bitters, Vermouth and Pastis

NOILLY PRAT

Amigos Cold Sandwiches

EGG MAYONNAISE £5

Postres varios

TARTA DE MANZANA

For Your Dining Pleasure

PORK LOIN

AMARI & MORE

MARTELL COGNAC

Mains

PAN FRIED CHICKEN BREAST £17

FILLET

Starters & Salads

FRIES

POTATOE CHIPS

Vodka

GREY GOOSE

VALT

Red

SYRAH LA DOUTELLE, FRANCE

MERLOT LAS CONDES, CHILE

Rosé Wine

PINOT GRIGIO ROSÉ, ANCORA, ITALY

VINO ROSADO, MARQUES DE CACERES, SPAIN

Course 1

STEAMED MUSSELS IN A WHITE WINE TOMATO SAUCE

CROWDIE SPINACH FILO BASKET

Spirits & Liqueurs

AMONTILLADO SHERRY

LIQUEURS

Softs & Mixers

IRN BRU

FRUIT JUICE £2

Salads

HAM HOUGH AND ARRAN MUSTARD MAYONNAISE £9

HONEY GLAZED BEETROOT GOAT'S CHEESE £9

CHICKEN BREAST, ORANGE BACON £10

Sandwiches

HAM HOUGH AND SMOKED CHEDDAR CHEESE £6

POACHED SALMON MARIE ROSE £6

PASTRAMI WITH CARAMELIZED ONIONS £6

Ian Brown Restaurant Menu



Rum

LAMBS NAVY RUM
CAPTAIN MORGAN'S
SAILOR JERRY

Gin



GORDON'S
HENDRICK'S
EDINBURGH RHUBARB
GINGER

Hot drinks

SELECTION OF TEAS £3
LIQUEUR COFFEE £6
MACCHIATO £2

Puddings

TABLET CHEESECAKE £6
RASPBERRY CHAMBORD CREME
BRULEE £6
DARK CHOCOLATE FONDANT
PUDDING £6

Sparkling & Champagne

PROSECCO SPUMANTE DOC
VERDUZZO, VENETO, ITALY
CAVA BRUT ROSADO, CASTILLO
PERELADA, SPAIN
CHEVENOT BRUT NV CHAMPAGNE,
FRANCE

White

MACABEO BORSAO, SPAIN
PINOT GRIGIO NELLO, VENETO, ITALY

SAUVIGNON BLANC DUSTY ROAD
SOUTH AFRICA

Dessert Wine

LATE HARVEST SAUVIGNON BLANC
CONCHA Y TORO, CHILE
5 PUTTONYOS TOKAJI ASZU, HUNGARY
LATE HARVEST MALBEC SUSANA
BALBO, ARGENTINA

Course 2

CHICKEN BACON SKEWERS ON COUS
COUS
OPEN SALMON VEGETABLE TART
BRAISED SILVERSIDE OF BEEF ON
ARRAN GRAIN MUSTARD MASH GREENS

Restaurant Category

VEGAN
VEGETARIAN
DESSERT

Drinks

BLACK COFFEE £2
GLASS OF WINE
HIGHLAND SPRING WATER
DRINKS

Soft drinks

DIET COKE
SCHWEPPE'S MIXER
COCA-COLA
COCA-COLA

Ian Brown Restaurant Menu



Spirits

SMIRNOFF

REMY MARTIN VSOP

BACARDI

AMERICANO

Coffee

CAPPUCCINO £3

ESPRESSO £2

LATTE £3

COFFEE

Uncategorized

PEPPERED PASTRAMI SALAD

ROAST BUTTERNUT SQUASH STUFFED

CHEESE AND ONION FLAN

DRUMLOCH CHEDDAR

Beers

ARRAN BLONDE

SCHIEHALLION

BITTER AND TWISTED

ARRAN DARK

BECKS BLUE (NON-ALCOHOLIC)

Dessert

DARK CHOCOLATE MOUSSE

SEMOLINA PUDDING

APPLE TARTE TATIN £6

STICKY TOFFEE PUDDING £6

SELECTION OF SCOTTISH CHEESES £8

PANNA COTTA

TARTE TATIN

Starters

CRAB FISH CAKES £7

PAN FRIED DUCK LIVERS ON FRENCH TOAST £7

HONEY GLAZED BEETROOT GOATS CHEESE SALAD £6

HAGGIS VEGETARIAN HAGGIS £6

GRILLED MONKFISH WRAPPED IN BACON £8

THAI MARINATED FILLET STEAK STRIPS ON RAMSAY'S BLACK PUDDING £7

ROAST GRESSINGHAM DUCK SALAD £7

Main Course

PAN FRIED SCOTCH T BONE STEAK £28

ROAST SAGE AND APPLE STUFFED PORK FILLET IN CIDER CREAM £17

SCOTCH FILLET STEAK DIANE £28

PAN FRIED HAUNCH OF VENISON £22

GRILLED FILLET OF SEABASS ON SMOKED HADDOCK AND LEEK RISOTTO £17

GRILLED PERTSHIRE PIGEON BREASTS ON A BED OF PUY LENTILS £17

BAKED FETA AND HONEY FILO PARCELS ON ROAST AUBERGINE AND CHERRY TOMATO COMPOTE £10

SEA BASS

Alcoholic Drinks



TANQUERAY

CALVADOS

MARTINI ROSSO

Jan Brown Restaurant Menu



CAMPARI

SOUTHERN COMFORT

PERNOD

PERONI

BEER

SAUVIGNON BLANC

White wine

SAUVIGNON BLANC STATUE DU FEMME,
FRANSCHHOEK, SOUTH AFRICA

PICPOUL DE PINET, DOMAINE COMBE
ROUGE, FRANCE

RIESLING, LAWSONS DRY HILLS, NEW
ZEALAND

SAUVIGNON BLANC, OLD COACH ROAD,
SEIFRIED ESTATE, NEW ZEALAND

ORBALLO ALBARIÑO, D.O. RIAS BAIXAS,
SPAIN

GAVI LA ZERBA, TERRAROSSA, ITALY

CHARDONNAY, RODNEY STRONG,
CALIFORNIA, U.S.A

CHABLIS A.C. DOMAINE DES ILES,
GERARD TREMBLAY, BURGUNDY,
FRANCE

MÂCON LUGNY GENIEVRES, LOUIS
LATOUR, BURGUNDY, FRANCE

SANCERRE, DOMAINE DE LA PERRIER,
LOIRE VALLEY, FRANCE

CHASSAGNE MONTRACHET 1ER CRU,
'MORGEOTS ', BICHOT, BURGUNDY,
FRANCE

Red Wine

CABERNET SAUVIGNON THE
CHURCHYARD, FRANSCHHOEK, SOUTH
AFRICA

MALBEC, TRIVENTO, VINA PATAGONIA,
MENDOZA, ARGENTINA

CÔTES DU RHÔNE VILLAGES, RESERVE
DE CROUZAU, FRANCE

CARMENÈRE BARREL SELECT, SANTA
EMA, CACHAPOAL VALLEY, CHILE

RIOJA, VIÑA AMATE JOVEN, SPAIN

VALPOLICELLA CLASSICO SUPERIORE,
ZENATO, D.O.C. VENETO, ITALY

CHÂTEAU DE LUC, CORBIÈRES ROUGE,
LOUIS FABRE, VDP, FRANCE

SHIRAZ, MARGARET RIVER, MCHENRY
HOHNEN, AUSTRALIA

PINOT NOIR, SEIFRIED ESTATE, NELSON,
NEW ZEALAND

BAROLO, DEZZANI, ITALY

BORSAO TINTO GARNACHA, SPAIN

These types of dishes are being served



STEAK

ICE CREAM

FISH

AMUSE BOUCHES

SOUP

ROAST BEEF

TURKEY

LAMB

COD

RACK OF LAMB

BREAD

Dishes are prepared with



CHICKEN

MEAT

BEEF

PORK MEAT

Jan Brown Restaurant Menu



SEAFOOD

SALMON

HADDOCK

SCALLOPS

BACON

CRUDE

CHEESE

BANANA

APPLE

Jan Brown Restaurant Menu



Jan Brown Restaurant

55 Eastwoodmains Road
Glasgow, G46 6PW, United
Kingdom

Opening Hours:
Wednesday 17:30-22:30
Thursday 17:30-22:30
Friday 12:00-22:30
Saturday 12:00-22:30
Sunday 12:00-21:00

Made with menulist.menu

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