



https://menulist.menu Butlers Wharf, London, United Kingdom



On this webpage, you can find the complete menu of Browns Brasserie Butlers Wharf from London. Currently, there are 100 dishes and drinks up for grabs. For seasonal or weekly deals, please contact the owner of the restaurant directly. You can also contact them through their website. What <u>User</u> likes about Browns Brasserie Butlers Wharf:

the waitress was always available when we needed them, but not always was in order, just the right balance. the food was good. booked by the fork, had confirmation email from both the restaurant and the fork, had 3 text reminders of restaurant etc. and they had no record about the reservation. it is not a problem that is not busy, but could have been. <u>read more</u>. Browns Brasserie Butlers Wharf from London is popular for its delicious burgers, to which *delicious fries, salads and other sides* are offered, The **barbecue** is freshly <u>prepared</u> here on an open flame. If you'd like something after-dinner treat to finish off, Browns Brasserie Butlers Wharf does not disappoint with its large **selection of desserts**, Particularly fans of the British cuisine are excited about the extensive variety of traditional menus and love the typical English cuisine.



#### Burgers

CLASSIC BEEF BURGER

**Antipasti** COURGETTE FRITTERS

**Breakfast** MUSHROOMS ON SOURDOUGH

**Chicken** CHICKEN SCHNITZEL

# Tageskarte – Donnerstag

LINGUINE

**Aperitifs** WHOLE BAKED SOURDOUGH

**Drink** CAWSTON PRESS APPLE MANGO 2.15

Cereals STARTER

Small Plates

#### Sandwiches, Buns & Large Plates

TRADITIONAL FISH CHIPS

### Vegan & Vegetarian

BUTTERNUT SQUAS , GNOCCHI , BROWN BUTTER BASIL PESTO

Sweet Delicacies

LEMON DRIZZLE CAKE

**Drinks** drinks

Starters & Sharing Plates

NORTH ATLANTIC PRAWN COCKTAIL

**The Black Book** SALT PEPPER CRISPY SQUID

Canadian Lobster

## Snacks & Sharing Plates

GARLIC PRAWNS CHORIZO

Custom Build Your Perfect Steak Dish 10 OZ RIBEYE

## CF Bar Snacks

MIXED NUTS

Mini Sweet Bites

ALMOND MACARONS



#### **Starters**

CONFERENCE PEAR, DOLCELATTE BEETROOT SALAD

Pudding / Cakes

VICTORIA SPONGE

### Portrait's Specials

WHOLE LEMON SOLE

### Warm Scones

CLOTTED CREAM, STRAWBERRY JAM, APRICOT JAM

### Mini Cakes & Puddings

CHOCOLATE MOUSSE SHELL

### **Restaurant Category**

DESSERT

### Dishes are prepared with

CHICKEN

# A La Carte Menu - Meat

PULLED LAMB SHEPHER'S PIE

**Appetizers** GARLIC BREAD TERIYAKI CHICKEN SKEWERS

**Vegetarian** avocado, kale mango salad asparagus butternut curry

### Meat

MAPLE CINNAMON GLAZED PORK BELLY HARISSA-SPICED LAMB RACK

# Chef's Specials

FILLET STEAK SURF TURF FOR TWO 16 OZ CHATEAUBRIAND FOR TWO

### Childrens Menu

BATTERED HADDOCK PEAS GRILLED CHICKEN BREAST PEAS

### Sides

SWEET POTATO, CHILLI LIME TENDERSTEM BROCCOLI , PINE NUT GRANOLA

### Salads

LETTUCE CHICKEN SALAD CLASSIC CHICKEN SALAD

### Fish & Seafood

PAN-SEARED SALMON LOVAGE PESTO PRAWN DEVON CRAB LINGUINE ROAST COD, KALE SALSA VERDE

### Steak

12 OZ SIRLOIN ON THE BONE 7 OZ FILLET 7 OZ FLLET STEAK GARLIC BUTTER SCALLOPS



#### Savouries

SANDWICHES: PRAWN BABY GEM LETTUCE, HAM DIJON MUSTARD, CUCUMBER CREAM CHEESE

HERITAGE HEN EGG MAYO BRIOCHE ROLL

SMOKED SALMON CREAM CHEESE ON WHISKY THYME OAT CAKE

#### Seasonal Cocktails

BACK FOREST MARTINI

ORANGE MONKEY

**BANOFFEE MAI TAI** 

**BERRY BRAMBLE BELLINI** 

#### These types of dishes are being served

BURGER

PASTA

DESSERTS

SALAD

#### **Starters**

PAN-SEARED SCALLOPS WITH PEAS, BROAD BEANS PANCETTA

ROSEMARY, THYME GARLIC BAKED CAMEMBERT FOR TWO

CHICKEN SKEWERS SLICED VEGETABLES, SWEET CHILLI SAUCE

**CRISPY COD CHEEKS** 

VEGETABLE DIPPERS CARROT, CUCUMBER AND RED PEPPER STICKS, AVOCADO DIP

#### PARMESAN TRUFFLE THICK-CUT CHIPS (4.75) AVOCADO (2.00) SEASONED FRIES (4.25) ONION RINGS (4.25) FETA (2.00)

#### Mains



TOMATO PASTA PENNE PASTA, TOMATO SAUCE

SAUSAGE MASH ONION RINGS, PEAS, GRAVY

**GRILLED SALMON PEAS, MASH** 

GREEN VEGETABLE CURRY FRAGRANT COCONUT LEMONGRASS CURRY, BROCCOLI, GREEN BEANS, ASPARAGUS, BUTTERNUT SQUASH, STICKY JASMINE RICE.

**BROWNS BURGER** 

AVOCADO, KALE MANGO SALAD EDAMAME, SPRING ONION, FETA, FRESH MINT, GRAINS, LIME DRESSING.

**BROWNS FISH PIE** 

#### Side dishes



ROASTED PORTOBELLO MUSHROOMS

SCRAMBLED EGGS SMOKED SALMON SOURDOUGH TOAST

**BUTTERED SEASONAL GREENS** 

**ONION RINGS** 

**ROCKET TOMATO SALAD** 

SEASONED FRIES

PARMESAN TRUFFLE THICK-CUT CHIPS

#### Extras

SMOKED SALMON (3.50)



#### Dessert

BELGIAN CHO COLATE TORTE (PUMPKIN SEED PRALINE, VANILLA ICE CREAM)

LIME POSSET (GINGER DUSTED BISCUITS)

ICE CREAM (VANILLA, CHOCOLATE, GINGER OR HONEYCOMB ICE CREAM OR RASPBERRY SORBET)

APPLE BLACKBERRY CRUMBLE (VANILLA CUSTARD OR CREAM)

ICE CREAM YOUR CHOICE OF VANILLA, CHOCOLATE OR HONEYCOMB

SALTED CARAMEL PROFITEROLES WHIPPED CREAM

FRESH BERRIES STRAWBERRIES, RASPBERRIES, BLUEBERRIES, RASPBERRY SORBET

#### Brunch

SMOKED PANCETTA BUTTERMILK PANCAKES MAPLE SYRUP, SALTED SEED GRANOLA EGGS BENEDICT HAM, TWO POACHED HERITAGE HEN EGGS, HOLLANDAISE\*, TOASTED ENGLISH MUFFIN.

BROWNS LOBSTER BENEDICT BUTTERED SPINACH, THERMIDOR SAUCE, TWO POACHED HERITAGE HEN EGGS, HOLLANDAISE\*, TOASTED ENGLISH MUFFIN

MUSHROOMS ON SOURDOUGH WILTED SPINACH, WHITE WINE, GARLIC, PARSLEY, TOASTED PINE NUTS.

BAKED EGGS IN PURGATORY BAKED EGGS, ROASTED TOMATOES AND PEPPERS IN WARMING SPICES, FETA, TOASTED SOURDOUGH

BROWNS BURGER SMOKED BACON, MATURE CHEDDAR, ENGLISH MUSTARD MAYO, FRIES.

CHARGRILLED CHICKEN BACON CLUB BEEF TOMATO, HERITAGE HEN EGG MAYO, FRIES

SMASHED AVOCADO FETA ON SOURDOUGH TOAST CHERRY VINE TOMATOES, PEA SHOOTS. VEGAN OPTION AVAILABLE



## **Browns Brasserie Butlers Wharf**

Butlers Wharf, London, United Kingdom

**Opening Hours:** Monday 10:00-23:00 Tuesday 09:00-23:00 Wednesday 09:00-23:00 Thursday 09:00-23:00 Friday 09:00-23:00 Saturday 09:00-23:00 Sunday 09:00-22:00

