

BROWNS LANE

BAR • RESTAURANT

à la carte menu

All our dishes are fresh & homemade

To start

Mixed Marinated Olives (ve) <i>Marinated with olive oil, garlic and lemon juice</i>	4.50	Focaccia Bread (ve) <i>Italian style bread served with balsamic olive oil</i>	5.50
Creamy Mushroom Soup (v) <i>Chef's homemade recipe served with whipped butter and toasted sourdough bread</i>	6.50	Cauliflower and Cheddar Arancini (v) <i>Deep fried Italian rice balls coated with bread crumbs served with saffron & garlic aioli</i>	7.00
Chicken Liver Pâté <i>A rich paste served with rockets & toasted sourdough bread</i>	7.00	Calamari <i>Lightly battered rings of squid served with lemon dill mayo and tarragon</i>	8.00
Caprese salad (v) <i>Tomatoes & mozzarella with fresh basil and a drizzle of virgin olive oil</i>	7.00		

Larger plates

Spaghetti Bolognese <i>Minced Beef & pork meat with chef's special bolognese sauce</i>	12.50	Carbonara <i>Authentic Italian dish served with smoked pancetta and tagliatelle (fresh egg pasta)</i>	12.50
Pork Belly <i>Slow roasted and served with sweet potato mash, baby carrots and creamy wholegrain mustard sauce</i>	15.00	Mussels Marina Chili Garlic <i>Cooked in a white wine sauce</i>	14.00
King Prawn Chili Garlic Spaghetti <i>Chef's classic Italian recipe served with tomato sauce and fresh pasta</i>	14.00	Risotto (ve) <i>A slow cooked creamy butternut squash recipe served with baby spinach</i>	11.00
Pecorino and Honey Tortelloni <i>Cheese stuffed pasta served with fresh peas and white wine sauce</i>	12.50		

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Sides

Chips

4.00 *Side Salad*

4.00

Dessert

Tiramisu

Chef's authentic homemade coffee flavoured dessert

7.00 *Selection of Ice Cream*

Please ask your server for available flavours

4.50

Chocolate Brownie

A rich chocolate dessert served with vanilla ice cream

6.00 *Vanilla Panna Cotta*

*A creamy cooked cream dessert served with raspberry
compote sauce*

4.50