

# BROWNS LANE

BAR • RESTAURANT

## Evening Menu

Mixed Marinated Olives (v, gf)	4	Artisan Bread (v) <i>balsamic, whipped butter</i>	6
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### To start

Kitchen Soup (v, gfa) <i>artisan breads</i>	6	Burrata Mozzarella (gfa) <i>heirloom tomatoes, basil oil, black pepper crostini</i>	8
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Cauliflower & Cheddar Arancini (v) <i>truffle mayo, radish, coriander</i>	8	Porcini & Black Truffle Orzo Pasta (v) <i>asparagus, Parmesan</i>	7.5
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Gin & Grapefruit Cured Salmon (gf) <i>cucumber gel, horseradish crème fraîche</i>	8	Pressed Duck & Chestnut Terrine (gfa) <i>toasted brioche, plum chutney, cornichons</i>	7.5
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### To follow

Corn Fed Chicken Supreme <i>lobster ravioli, asparagus, black garlic, lemongrass broth</i>	16	Baked Cod (gfa) <i>green herb crumb, giant butterbeans, chorizo, tomato</i>	16
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Seared Sea Bass (gf) <i>crushed new potatoes, asparagus, bloody Mary dressing</i>	15	Shallot Tarte Tatin (v) <i>goat's cheese, green tomato chutney, herb salad</i>	13
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Asian Crispy Duck Salad (gf) <i>cucumber, mooli, shredded carrot, spring onion, plum sauce</i>	14	Fillet of Pork Saltimbocca (gf) <i>prosciutto, sage, saffron fondant, cavalo nero, Marsala cream</i>	14
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28 Day Dry Aged Ribeye Steak (gf) <i>parmesan &amp; rosemary chips, creamed wild mushrooms</i>	24
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### Sides

Caesar Salad	Truffled Chips	Crushed New Potatoes	Mac n Cheese	Halloumi Fries	3 per dish
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