

BROWNS LANE

BAR • RESTAURANT

Sample Evening Menu

Mixed Marinated Olives (v, gf)	4	Baked Maple & Pecan Camembert (v, gfa) <i>cranberry, chewy pretzel breads</i>	14	Artisan Bread (v) <i>balsamic, whipped butter</i>	6
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To start

Kitchen Soup (v, gfa) <i>artisan bread, whipped butter</i>	6	Goat's Cheese & Caramelised Red Onion Tartlet (v) <i>roast & pickled heritage beets</i>	8
Wild Mushroom & Dolcelatte Arancini (v) <i>truffle mayo, pickled mushrooms</i>	8	Seafood Orzo Pasta (v) <i>saffron, tomato, parsley</i>	7.5
Lemongrass & Sake Cured Salmon (gf) <i>wasabi, pickled ginger, seaweed</i>	9	Pheasant & Chanterelle Mushroom Terrine (gfa) <i>toasted brioche, piccalilli</i>	7.5

Larger plates

Corn Fed Chicken Supreme <i>mushroom tortellini, asparagus, black garlic, truffle broth</i>	17	Braised Lamb Shank <i>creamed garlic potato, Chantenay carrots, redcurrant & mint jus</i>	19
Seared Salmon (gf) <i>bubble & squeak, samphire, crayfish butter</i>	17	Baked Fish Pie (gfa) <i>king prawn, buttered kale, cheesy herb crumb, crusty bread</i>	15
Honey Glazed Duck Breast (gf) <i>celeriac dauphinoise, squash puree, heritage carrots, blackberry</i>	19.5	Butternut Squash & Pearl Barley Risotto (v) <i>barrel aged feta, truffle</i>	13
12 Hour Braised Pork Belly (gfa) <i>black pudding bonbon, mustard mash, cider jus</i>	16	Beetroot & Artichoke Gnocchi (ve) <i>pistachio & rocket pesto</i>	13
28 Day Dry Aged Ribeye Steak (gf) <i>parmesan & rosemary chips, creamed wild mushrooms</i>	25		

Sides

Greek Salad 3	Fat Chips & Aioli 3	Celeriac Dauphinoise 3	Green Beans, Shallot & Parmesan 3
Halloumi Fries, Honey, Pomegranate & Mint 4.5			