

BROWNS LANE

BAR • RESTAURANT

Sample À la carte Menu

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

Roast Butternut Squash Soup (v, gfa) 6 <i>chilli crème fraîche, sour dough</i>	Prawn & Crayfish Cocktail (gfa) 9 <i>Marie Rose sauce, sour dough toasts</i>
Lemongrass & Sake Cured Salmon (gf) 9 <i>wasabi, pickled ginger, seaweed</i>	Seafood Orzo Pasta (v) 7.5 <i>saffron, tomato, parsley</i>
Pheasant & Chanterelle Mushroom Terrine (gfa) 7.5 <i>toasted brioche, piccalilli</i>	Baked Hazelnut Crusted Goat's Cheese Tartlet (v) 7.5 <i>herb salad, balsamic onions</i>

Larger plates

Baked Fillet of Salmon (gf) 17 <i>crushed new potatoes, samphire, crayfish & chive butter</i>	12 Hour Braised Pork Belly (gfa) 16 <i>black pudding bonbon, mustard mash, cider jus</i>
Braised Blade of Beef (gf) 18 <i>celeriac mash, honey & parsley carrots</i>	28 Day Dry Aged Ribeye Steak (gf) 25 <i>parmesan & rosemary chips, creamed wild mushrooms</i>
Wild Mushroom & Salt Baked Beetroot Wellington (ve) 15 <i>Sweet potato parmentier, kale pesto</i>	Braised Lamb Shank 19 <i>creamed garlic potato, Chantenay carrots, redcurrant & mint jus</i>
Honey Glazed Duck Breast (gf) 19.5 <i>celeriac dauphinoise, squash puree, Heritage carrots, blackberry jus</i>	Butternut Squash & Pearl Barley Risotto (v) 13 <i>barrel aged feta, truffle</i>

Sides

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