

BROWNS
L A N E
BAR • RESTAURANT

à la carte menu

Mixed marinated olives (v) 4.00 *Artisan bread & balsamic, whipped butter (v)* 6.00

To start

Cauliflower and Cheddar Arancini (v) 8.00 *French onion soup (v)* 8.00
Truffle mayo, radish, coriander *Gruyere toast*

Pressed duck terrine 8.00 *Creamy garlic wild mushrooms* 7.00
Balsamic onions, toasted sourdough *Crusty bread*

Smoked salmon 10.00 *Buffalo mozzarella* 7.50
Cocktail prawns, marie rose, salsa fresca *Heirloom tomatoes, basil pesto*

Charcuterie board 18.00 *Baked maple & pecan camembert (v)* 14.00
Selection of hams, cured meats, chutney, olives, crusty bread

Larger plates

12 hours Braised Pork Belly 17.00 *Seared Sea Bass Fillet* 18.00
Pork & chorizo bonbon, chantenay carrots, saffron fondant, cider jus *Black garlic pomme puree, sauteed spinach, poached hens egg, hollandaise*

Corn Fed Chicken Supreme 17.00 *28 Day Dry Aged Sirloin Steak* 25.00
Fondant potato, tenderstem, truffle jus *Parmesan & rosemary chips, brandy peppercorn sauce*

Lamb Rump 20.00 *Fillet Steak* 30.00
Pomegranate and herb Israeli couscous, tahini, pickled chilli, zaatar *Parmesan and rosemary chips, brandy peppercorn sauce*

Red Thai Curry 14.00 *Beetroot Risotto* 15.00
Coconut rice, bok choy (v) *Bocconcini, slow roasted heirloom tomatoes*

Sides

Caesar salad 3.00 *Truffled chips* 4.00 *Crushed new potatoes* 3.00

Mac n cheese 3.00 *Halloumi fries* 4.50 *Seasonal vegetables* 3.00
Honey, pomegranate & mint

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Wheat & nuts are in daily use in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drinks. All weights are approximate & are taken prior to cooking. (gf) dishes are gluten free & (gfa) have a gluten free option available. (v) dishes are vegetarian. (ve) dishes are vegan. VAT is included at the current rate.