

BROWNS

LANE

BAR • RESTAURANT • EVENTS

sunday

indulgence - style - excellence

start

french onion soup topped with gruyere crostini	£5.50
braised ham hock with goats cheese arancini, pea puree & balsamic syrup	£6.50
baked scallops topped with parmesan crumble & treacle bacon on salsify & roasted garlic puree with pea shoots	£9.95
❶ light tempura vegetables: baby courgette, aubergine, cauliflower & asparagus with celery salt & virgin bloody mary	£5.95
asian plate – thai fishcake with wasabi mayonnaise crispy duck pancake with hoi-sin, cucumber & spring onion inside-out chicken wings	£7.50
chicken liver parfait with toasted sourdough, red onion marmalade & watercress	£5.95
thai king prawn, shiitake mushrooms & glass rice noodles in silky, aromatic coconut soup	£7.50
chicken kromeskies – chicken breast wrapped in smokey bacon in light beer batter with dressed leaves & aioli	£6.50
cajun spiced calamari fritti with green leaves & aioli	£5.95
❶ blushed tomato, mozzarella & fresh basil bruschetta with balsamic glaze	£5.95

salad

classic chicken caesar salad with anchovies, croutons & parmesan shavings	£12.95
starter	£ 7.50
smoked trout nicoise with free-range duck egg, black olives, fine beans & roasted red onion	£12.95
starter	£ 7.50
❶ melting goats cheese log on a large toasted crouton with herb & beetroot salad & horseradish dressing	£11.95
starter	£ 6.50

roasts

all served with duck fat roasted potato, mashed potato, seasonal vegetables & yorkie pud	
28 day aged british roast beef (served medium or well done)	£12.95
locally sourced organic pork loin served with it's own crispy crackling & apple sauce	£10.95
roast chicken supreme, herb stuffing & bread sauce	£11.95
children's mini roasts available	£ 6.95

main

fillet steak with herb crusted field mushroom, roasted tomato, watercress & triple cooked chips	£22.00
add: peppercorn sauce, stilton cream or red wine & roasted shallot jus	£ 2.95
rib-eye steak with herb crusted field mushroom, roasted tomato, watercress & french fries	£19.95
add: peppercorn sauce, stilton cream or red wine & roasted shallot jus	£ 2.95
'lamb bun' – rack of lamb rolled in lamb shank, savoy cabbage, wrapped in pastry with rich jus & potato dauphinois	£22.00
pan-fried red mullet topped with macadamia nut crust with sauteed leeks, bok choy & ginger in coconut & lemongrass broth	£15.95
classic chicken kiev & french fries with pea, spinach, watercress & mint salad topped with parmesan	£14.95
pan fried duck breast, confit duck spring roll, pak choi, sweet potato puree & star anise caramel dressing	£18.00
pan-fried sea bream with potato gnocci in creamy white wine cockle & pea sauce	£15.00
slow cooked chicken tikka masala, basmati rice, poppodom basket filled with cucumber, mint, onion, mango jelly & yoghurt	£13.95
❖ slow cooked paneer tikka masala, basmati rice, poppodom basket filled with cucumber, mint, onion, mango jelly & yoghurt	£11.95
spiced honey glazed pork belly with potato rosti, sweetcorn puree, corn fritter & celery cress	£14.95
❖ oven-baked carrot & cheddar risotto topped with roasted baby carrots & toasted pine nuts	£11.95
fish 'n' chips – coley fillet in a light beer batter, triple cooked chips, fresh mushy peas	£12.95
to be quirky: add thick sliced white bread & butter, chip shop gravy or chip shop curry sauce!	£ 1.50
browns lane fajitas – cajun spice with vegetables, topped with cheddar cheese served with flour tortillas, sour cream, guacamole & fresh tomato salsa	
chicken	£13.95
❖ vegetable	£11.95

side

triple cooked chips	£3.95	house dressed salad	£2.95
french fries	£2.95	tomato & red onion salad	£2.95
french fries, grated parmesan & aioli	£3.95	spinach, rocket & pine nut salad	£3.95
sweet potato fries	£3.50	garlic bread	£3.95
fine green beans in garlic butter	£2.95	garlic, mozzarella & onion bread	£4.95
seasonal greens	£2.95	kalamata olive & sundried tomato	
nocellara olives	£4.50	bread with oil & balsamic	£3.95

our food is all freshly made to order – please allow 20 minutes if not ordering a starter

pudding

strawberries drizzled in lime & mint syrup with salted caramel shortbread	£6.00
apple & toffee crumble with clotted cream & toffee sauce	£6.50
pineapple carpaccio with toasted coconut, coconut sorbet, passion fruit & fresh chilli	£6.00
hot chocolate fondant with hot chocolate sauce & honeycomb ice cream (allow 15 minutes)	£7.00
lemon posset with berry compote & lavender shortbread	£5.50
chocolate tart with hazelnut crumb, rippled chantilly cream & raspberry coulis	£6.00
oven-baked vanilla-bean rice pudding topped with demerara sugar served with warm strawberry compote	£5.50
blue cheese lover ! – slab of cropwell bishop stilton with frozen grapes, celery, biscuits & red onion marmalade	£7.50
cheese board – cropwell bishop stilton, cloth bound red leicester, lincolnshire poacher, somerset brie with frozen grapes, celery, biscuits & red onion marmalade	£9.00

dessert wine and port

50ml

chateau briatte, sauternes, france	£5.00
corney & barrow ruby port, portugal	£4.00
corney & barrow 10 year old tawny port, portugal	£4.50

coffee

caffe americano	£2.70
cappuccino	£2.90
single espresso	£2.30
double espresso	£2.70
latté	£2.90
mocha	£3.00
tea – all flavours	£2.70
hot chocolate with marshmallows & whipped cream	£3.00

liquor coffee

finished with fresh cream	£4.95
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