

BROWNS

L A N E

BAR • RESTAURANT • EVENTS

lunch

indulgence - style - excellence

start

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| french onion soup topped with gruyere crostini | £5.50 |
| ❖ light tempura vegetables: baby courgette, aubergine, cauliflower & asparagus with celery salt & virgin bloody mary | £5.95 |
| chicken liver parfait with toasted sourdough, red onion marmalade & watercress | £5.95 |
| 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 |
| ❖ blushed tomato, mozzarella & fresh basil bruschetta with balsamic glaze | £5.95 |

see our nibbles menu for more options!

sandwich

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| sirloin beef & horseradish mayonnaise layered into a warm baguette served with fresh rocket leaves, charred red onion & french fries | £8.50 |
| croque monsieur – the french speciality of a toasted ham & swiss cheese sandwich, topped with mountains of melting cheese with french fries & dressed leaves | £7.50 |
| croque madame – same as monsieur but with a free-range fried egg on top! | £7.95 |
| smoked salmon & chive cream cheese on toasted sesame seed bagel with green salad & lemon zest | £7.95 |

burger

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| home-made beef burger – 100% pure beef with monterey jack cheese, lettuce, gherkin, tomato relish, mayonnaise & french fries | £10.95 |
| chicken club burger – grilled chicken breast with crispy bacon, lettuce, tomato, mayonnaise & french fries | £10.95 |
| ❖ sweet potato & quinoa burger with avocado, sour cream, sweet chilli jam & french fries | £ 9.95 |

salad

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| 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 |
| ❖ melting goats cheese log on a large toasted crouton with herb & beetroot salad & horseradish dressing | £11.95 |
| starter | £ 6.50 |

main

fillet steak with herb crusted field mushroom, roasted tomato, watercress & triple cooked chips	£21.95
add: peppercorn sauce, stilton cream or red wine & roasted shallot jus	£ 2.95
classic chicken kiev & french fries with pea, spinach, watercress & mint salad topped with parmesan	£14.95
roasted ham, free-range duck egg, carpaccio of pineapple & triple cooked chips	£12.95
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
❖ 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

pasta

beef pad thai, marinated sirloin steak stir-fried with ho fun noodles, egg, beansprouts, chilli, red onion, peanuts & spring onion	£15.95
king prawn linguine tossed in butter, courgettes, garlic, chilli & parsley	£13.95
chicken carbonara with smoked pancetta & grated parmesan	£12.95
❖ truffled mushroom mac 'n' cheese with herb green leaf salad	£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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