

**BROWNS**

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**L A N E**

BAR • RESTAURANT • EVENTS

*party*

**indulgence - style - excellence**

## start

french onion soup topped with gruyere crostini

braised ham hock with goats cheese arancini, pea puree & balsamic syrup

chicken kromeskies – chicken breast wrapped in smokey bacon in light beer batter with dressed leaves & aioli

cajun spiced calamari fritti with green leaves & aioli

- ❶ blushed tomato, mozzarella & fresh basil bruschetta with balsamic glaze

## main

rib-eye steak with herb crusted field mushroom, roasted tomato, watercress & french fries *(£5 supplement)*

classic chicken kiev & french fries with pea, spinach, watercress & mint salad topped with parmesan

pan-fried red mullet topped with macadamia nut crust with sautéed leeks, bok choy & ginger in coconut & lemongrass broth

spiced honey glazed pork belly with potato rosti, sweetcorn puree, corn fritter & celery cress

king prawn linguine tossed in butter, courgettes, garlic, chilli & parsley

- ❶ oven-baked carrot & cheddar risotto topped with roasted baby carrots & toasted pine nuts

browns lane fajitas – cajun spice with vegetables, topped with cheddar cheese served with flour tortillas, sour cream, guacamole & fresh tomato salsa chicken

- ❶ vegetable

## pudding

apple & toffee crumble with clotted cream & toffee sauce

pineapple carpaccio with toasted coconut, coconut sorbet, passion fruit & fresh chilli

warm dark chocolate brownie with honeycomb ice cream

oven-baked vanilla-bean rice pudding topped with demerara sugar served with warm strawberry compote

cheese board – cropwell bishop stilton, cloth bound red leicester, lincolnshire poacher, somerset brie with frozen grapes, celery, biscuits & red onion marmalade *(£4 supplement)*

£28.00 per person