

# BROWNS

Main Menu

**STARTERS**

<b>Cauliflower Soup (V/D/G)</b>	£5.00
Onion bhaji, curry oil	
<b>Lobster Club (G/D/E)</b>	£13.50
Butter poached lobster, toasted brioche, gem lettuce, mayonnaise, quail egg, crisp pancetta	
<b>Steak Tartare (G/E)</b>	£9.95
Mushroom ketchup, griddled sour dough	
<b>Gin-cured Loch Duart Salmon (G/D)</b>	£9.00
Cucumber textures, dill mayonnaise, pumpernickel	
<b>Salad of Heritage Beetroots (V/D/N)</b>	£8.75
Whipped Yorkshire goat's cheese, walnut granola, parsley pesto	
<b>Seared Scallops (D)</b>	£11.95
Pressed pork, celeriac purée, green apple	
<b>Ham Hock Croquette (D/G/E)</b>	£8.00
Pickled vegetables, piccalilli dressing	

**FROM THE GRILL**

All our beef is British native breeds, dry aged for a minimum of 28 days.

All grills are served with steak chips, slow-roast tomato, roast Portobello mushroom.

Choice of sauce – peppercorn, béarnaise, chimichurri, blue cheese butter.

Additional or extra sauces charged at £2.00

**Steaks**

Sirloin 228g	£28.95
Fillet 228g	£32.95
Rib eye 228g	£29.95

<b>Whole Dover Sole</b>	£28.95
Served on the bone, parsley butter	

<b>Chateaubriand for Two</b>	£65.00
16oz centre cut fillet, Madeira sauce, béarnaise	

Dishes are subject to change, depending on market availability/seasonality.

**Food Allergies and Intolerances**

Before ordering food and drink please speak to a team member if you would like to know more about our ingredients.

(V) Denotes vegetarian dishes / (G) Contains gluten / (D) Contains dairy / (E) Contains egg / (Ve) Denotes vegan dishes / (N) Contains nuts / (Cr) Contains crustaceans

**MAINS**

<b>Roast Breast of Chicken (G/D)</b>	£19.00
Wild mushroom linguini, wilted greens, truffle essence, Parmesan	
<b>Duo of Cumbrian Pork (D)</b>	£19.50
Roast loin, crisp belly, creamed white beans, apple scented jus	
<b>Rump of Lamb (E/D)</b>	£24.50
Grilled Provençal vegetables, basil pesto, olive and Puy lentil dressing	
<b>Goosnargh Duck Breast (D/N)</b>	£24.99
Celeriac purée, caramelised apple, fennel praline, lemongrass and ginger jus	
<b>Wild Mushroom "Orzotto" (V/D)</b>	£16.50
Rocket, truffle, Parmesan	
<b>Fillet of Cod (G/E/D)</b>	£19.50
Salt cod fish cakes, sea vegetables, clam chowder	
<b>Monk Fish "Bourguignon" (D)</b>	£19.75
Serrano wrapped loin, smoked mash, braised cabbage, bourguignon sauce	
<b>Butternut Squash and Vegan Fetta Strudel (V/Ve/G)</b>	£16.50
Chargrilled lemon potatoes, pepper relish, spinach and fine beans	

**SIDES**

All £4.00

- Broccoli, seed and nut granola
- Carrots, star anise and orange butter
- Straw fries, Parmesan and truffle
- Cider onion rings
- Mash potatoes
- Sautéed baby leaf spinach
- Cauliflower cheese
- House salad