

The Brownlow Arms

Hough on the hill

Snacks

Lincolnshire poacher cheese puffs, chive sour cream (serves 2) £5.75

Wild mushroom and mascarpone toasties, crispy onion (serves 2) £5.75

Marinated chilli olives £3.95

Dinner

Spiced butternut squash soup, crème fraiche, toasted pumpkin seeds £6.95

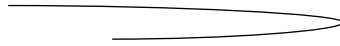
Thai salmon fishcake, lemongrass, sweet chilli emulsion, lime, watercress £8.50

Poached duck egg, bubble and squeak cake, aerated cep hollandaise, crispy chicken crumb £8.95

Twice cooked Lincolnshire poacher souffle, creamed leeks, crispy onion, chive £11.95

Smoked trout and horseradish parfait, cider jelly, sea purslane, cucumber, apple, dill, seaweed cracker £9.26

Local shot game terrine, smoked pancetta, quince chutney, Hambleton sour dough £8.95



Wild mushroom and spinach risotto, mascarpone, chive, black truffle, watercress £16.95

Roasted local pheasant breast, chicken mousse, piccolo parsnips, parsnip puree, kale, sherry vinegar, game jus
£19.95

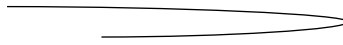
Pork tenderloin, pork faggot, potato and celeriac terrine, burnt apple, salt baked celeriac, spinach, cider sauce
£22.95

Gelston farm lamb pithivier, savoy cabbage, roasted shallot, parsley emulsion, creamed potato, lamb jus £23.95

Pan roasted monkfish, plum tomato, ginger and garlic sauce, spinach, new potatoes, chorizo salsa £23.50

Cornish hake, caramelised cauliflower, earl grey golden raisin, puffed rice, cauliflower pakora, coriander £19.95

Fillet of beef, autumn truffle butter, king oyster mushroom, watercress, parmesan Koffman chips, beef sauce £36.00



Side orders

Triple cooked chips £3.95

Cauliflower cheese, parmesan £4.25

Maple glazed piccolo parsnips £3.95

Herb buttered ratte potatoes £3.95

Buttered baby spinach £3.95

Tenderstem broccoli, toasted almonds £3.95

We are unable to list all of our ingredients in every dish so please inform us if you have any allergies/dietary requirements

Vegetarians- please let us know as we are able to suggest a number of different dishes each day