THE BROWNLOW ARMS

- Hough on the hill -

Lunch Menu

Starters

Curried cauliflower soup, cauliflower pakora, coriander oil £5.95

Lincolnshire haslet, house chutney, toast, dressed leaves £6.95

Chicken liver parfait, thyme butter, spiced plum chutney, toasted sour dough £7.95

Heritage beetroot salad, whipped goat`s cheese, pickled walnuts, beetroot gel, sorrel £6.95

Smoked haddock fishcake, cucumber tartare sauce, Lemon £6.25

Wild mushrooms on toast, rocket, black truffle oil £5.95

Main Courses

Brownlow beer battered haddock and chips, mushy peas, tartare sauce £14.95

Pan fried seabream, lemon and dill risotto, spinach, roasted globe artichoke, broccoli puree, lemon £18.95

Churchill farm chicken breast, piccolo parsnips, hen of the woods (mushrooms), black truffle emulsion, parmesan gnocchi, butter sauce £17.25

Orzo pasta, sweetcorn, confit lemon, chive, shallot, parsnip crisp, truffle £13.95

9oz Dry Aged Ribeye steak, slow cooked tomato, field mushroom, pickled onion ring, triple cooked chips, peppercorn sauce £29.95

Belton Park venison cottage pie, braised Winter vegetables, Venison jus £14.95

Side Orders

Mixed seasonal vegetables – French fries – Chunky chips – Mixed salad £3.00 each

Please see your waitress for a complete list of allergens and inform our staff if you have any dietary requirements. If you are not having a starter, please allow 30 minutes to prepare main course.