

THE BROWNLOW ARMS

- Hough on the hill -

Dinner Menu

Olives and bread £6.00

Starters

Oxtail soup, crispy onions £6.00

Brownlow twice baked cheese soufflé, ham hock £9.50

Chicken liver parfait, red onion marmalade, toasted orange zest brioche, Grand Marnier reduction £7.95

Chick pea and broad bean falafel, broad bean hummus, cumin and sesame flat bread crisp, curry gel £6.95

Dressed crab, avocado, celeriac and pink grapefruit tian, lime and poppy seed dressing £8.95

French onion tart, Gruyere cheese fritter, basil pesto, aged balsamic £7.75

Seafood risotto, queen scallops, king prawns, mussels £9.95

Main courses

Pan roast duck breast, dauphinoise potato, green beans, griottine cherry jus £25.50

Roast pork tenderloin, savoy cabbage and ham hock chou farci, honey glazed carrots, fondant potato, carrot puree, red wine jus £21.00

Wild garlic chicken kiev, confit potatoes, bacon lardons, asparagus, red wine jus £22.00

Roast fillet of salmon, beetroot risotto, garden peas, feta crisp, salsa verde £18.75

Grilled rolled plaice fillets stuffed with crab meat, beurre blanc sauce, crushed new potatoes, samphire £19.95

Roasted stuffed aubergine, lemon, chick pea, pine nuts, parsley, tahini and garlic, coriander yoghurt, pomegranate seeds £14.75

Pan roasted fillet of beef, braised ox cheek, butter mash potato, wilted spinach, caramelized red onion £32.50

8oz ribeye steak, portobello mushroom, cherry tomatoes, hand cut chips £26.95

Peppercorn sauce £3.00

Side orders

Mixed seasonal vegetables – French fries – Chunky chips – Mixed salad – Butter mash
£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