

THE
GRILL



BROWN'S HOTEL
LONDON

'PLATS DU JOUR'

LUNCH

Monday

Roast black leg chicken studded with truffles £17.50
Farmhouse pork sausages with creamed
potatoes and onion gravy £16.50

Tuesday

Roast free range leg of pork
with crackling and apple sauce £17.50
Skate wing pan fried with parsley and caper butter
£17.50

Wednesday

Roast sirloin of Scottish beef and Yorkshire pudding
£19.50
Brown's fish cakes with lemon and
thyme butter £16.50

Thursday

Roast rib of Scottish beef and Yorkshire
pudding £19.50
Battered Cornish cod with chips and
tartare sauce £18.00

Friday

Salmon en croûte with a lemon and chive
butter sauce £17.50
Shepherds Pie £16.50

Saturday

Roast rack of English lamb and mint sauce
£18.50

Sunday

Roast sirloin of beef and Yorkshire pudding £19.50

Monday to Friday lunchtimes

Roast saddle of English lamb £17.50

DINNER

Monday

Roast black leg chicken studded

Tuesday

Roast loin of veal
with wild mushroom cream sauce £19.00

Wednesday

Roast sirloin of beef with red wine and
shallot sauce £18.00

Thursday

Fillet of beef Wellington
with Maderia sauce £22.00

Friday

Roast Norfolk duck with apples
and orange sauce £21.00

Saturday

Roast sirloin of Scottish beef
with madeira and truffle sauce £18.00

Roast

Every evening of the week

Roast saddle of English lamb £17.50

A LA CARTE

Appetizers

Potted Morecombe Bay shrimps with mace and lemon £12.50
Smoked haddock vichysoisse with poached quail egg £9.50
Dressed Cornish crab £14.50
Smoked Scottish salmon and lemon cured gravadlax £15.50
Asparagus rocket and endive salad with walnut vinaigrette £12.00
Pea and ham soup with pancetta crisp £9.50
Terrine of duck foie gras with toasted brioche £16.50
Salad of buffalo mozzarella vine tomatoes and basil pesto £10.75
Traditional Caesar salad with marinated anchovies £9.50
Seared blue fin tuna, oriental vegetable salad, soy dressing £12.75
Terrine of grilled vegetables lemon and black onion seed salsa £10.75
Salad of French beans with bacon, poached egg, shallot and red wine vinaigrette £9.75

Main courses

Red mullet with grilled baby fennel and tarragon cream sauce £19.00
Seared halibut Bourguignonne style, red wine jus £19.50
Raviolis of langoustine with a lime cream sauce £17.50
Pan fried veal kidneys and sweetbreads, grain mustard sauce £24.00
Saddle of rabbit with asparagus, broad beans and morel mushrooms £22.00
Tournedo of Scottish beef Rossini £28.00
Lobster Newburg with spinach and basmati rice £28.00
(V) Mediterranean grilled vegetable tart with aubergine caviar £16.50

From the Grill

English lamb cutlets £19.00 Mixed Grill £22.50
Calf's liver and bacon £19.50 Lamb's kidneys and bacon £17.50
Scottish sirloin steak £25.00 Scottish filet steak £28.00
Dover sole £28.00
Darne of Scottish salmon with parsley butter £17.50
Tronçon of turbot £28.00
A selection of vegetables and new potatoes are served with the above grills

To the best of our knowledge our products are GM free
and could contain trace elements of nuts

Our meat and fish is sourced from the UK, France and the Netherlands

Prices inclusive of VAT. Service charge not added

