

Appetisers

Home Made Breads with Flavoured Butters

Starters

New Potato & Wild Garlic Soup, Onion Seed Coated Feta (V) (GF)

Crispy Breaded Hens Egg, Saxondale Asparagus, Pea, Truffle Hollandaise

Seared Scallops, Celeriac, Apple, Hazelnuts, Sea Purslane (GF) (*£5 Supplement with this dish*)

Miso Cured Stream Trout, Black Garlic Puree, Wasabi Mayonnaise, Carrot, Sesame & Ginger Slaw

Buttermilk Tandoori Chicken, Garlic Naan, Mango Salsa, Pomegranate, Coriander, Mint Raita

Main Courses

Pork Belly, Crispy Crackling, Braised Sticky Pigs Cheek, Romesco Sauce, Tender Stem Broccoli,
Saffron Potato Gnocchi, Jus

Butter Poached Chicken Breast, Crispy Skin, Confit Potato, Braised Leeks, Bacon Jam, Pickled Mushrooms,
Wholegrain Mustard Cream Sauce (GF)

Sea Bass Fillets, Chilli, Ginger, Miso Glazed Egg Noodles, Spring Onion, Asian Veg (GF)

Fennel, Pomegranate Quinoa Salad, Tahini Dressing, Pine Nut, Nasturtium, Coconut Yogurt (V)

Scottish 8oz Sirloin of Beef (*Best Medium Rare*) Served with Home Dried Tomato, Grilled Mushroom,
Pepper Sauce & Beef Dripping Chunky Chips (GF)
(*£2.50 Supplement with this dish*)

Sides *All £3.95*

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Garlic Ciabatta, Broccoli & Caper Butter,
Mixed Salad, Mixed Vegetables,

- Truffle & Parmesan Fries - £4.50 | Truffle & Celeriac Dauphinoise – £4.50 -

Afters

Warm Chocolate Tart, Pear Jelly, Pear Confit, Chocolate Sauce, Mint Ice-Cream (V)

Caramelised Apple, Vanilla Pastry, Chantilly, Salted Caramel, Vanilla Ice-Cream (V)

Paradise Roll Cake, Banana Marshmallow, Mango, Passionfruit (V)

Artisan Cheese Selection, Grapes, Celery & Wheat Crackers

(*£2.50 supplement with this dish*)

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy

V = Suitable for vegetarians | GF = Gluten free | VE = Vegan

SOME DISHES CAN BE ADAPTED FOR A GLUTEN OR DAIRY FREE DIET – ALSO WE CATER FOR VEGANS PLEASE ADVISE US OF YOUR REQUIREMENTS

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