

## Appetisers

Home Made Breads with Flavoured Butters

## Starters

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

Whipped Truffle Goats Cheese, Artichoke Salad, Celery, Wild Rice Puffs (V) (GF)

Pressed Ham Hock Terrine, Tarragon Mayonnaise, Mustard Seeds, Pickled Mushrooms, Carrot Crisp (GF)

Fishcakes, Chunky Tartar Sauce, Seaweed Powder, Potato Scraps, Burnt Lemon Gel

## Main Courses

Pork Belly, Crispy Crackling, 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)

*Fish & Chips* - Beer Battered Haddock, Fries, Peas & Tartare Sauce

Risotto of Wild Garlic, Artichoke, Parmesan, Parsley & Lemon Gremolata (V) (GF)

Scottish 8oz Pave of Beef (*Served 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)

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

Strawberry Cheesecake, Watermelon, Pistachio (V)

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

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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