

Appetisers

Tom Browns Home Made Breads,
Flavoured Butter, Balsamic Vinegar & Olive Oil (*Serves 2*) (V) £3.95

Marinated Olives with Aioli (GF) (V) £3.95

Grilled Rosemary & Herb Focaccia Bread, Red Pepper Hummus Dip (*Serves 2*) (V) £4.95

Starters

Soup

Wild Garlic & New Potato Soup, Onion Seed Coated Feta (V) (GF) £5.50

Egg

Crispy Breaded Hens Egg, Saxondale Asparagus, Pea, Truffle Hollandaise £7.95

Scallops

Seared Scallops, Celeriac, Apple, Hazelnuts, Sea Purslane (GF) £13.50

Fishcakes

Fishcakes, Chunky Tartar Sauce, Seaweed Powder, Potato Scraps, Burnt Lemon Gel £7.95

Goats Cheese

Whipped Truffle Goats Cheese, Artichoke Salad, Celery, Wild Rice Puffs (V) (GF) £6.95

Trout

Miso Cured Stream Trout, Black Garlic Puree, Wasabi Mayonnaise, Carrot, Sesame & Ginger Slaw £8.95

Ham Hock

Ham Hock Terrine, Tarragon Mayonnaise, Mustard Seeds, Pickled Mushrooms, Carrot Crisp (GF) £7.95

Chicken

Buttermilk Tandoori Chicken, Garlic Naan, Mango Salsa, Pomegranate, Coriander, Mint Raita £7.50

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 HAVE A VEGAN MENU PLEASE ADVISE US OF YOUR REQUIREMENTS

Although every care is taken to ensure all dishes are free from requested allergens, some traces may remain. Speak to a manager and inform them of any dietary requirements before ordering your food

Tom Browns Brasserie | Proud to celebrate 33 years | 1986 – 2019



Main Courses

Pork Belly

Pork Belly, Crispy Crackling, Braised Sticky Pigs Cheek, Romesco Sauce, Tender stem Broccoli, Saffron Potato Gnocchi, Jus £17.95

Chicken

Butter Poached Chicken Breast, Crispy Skin, Confit Potato, Braised Leeks, Bacon Jam, Pickled Mushrooms, Wholegrain Mustard Cream Sauce (GF) £14.95

Stream Trout

Trout, White Kale, Parisian Potatoes, Nori Glazed Carrot, Lemon Gel, Brown Shrimp Butter Sauce (GF) £20.50

Lamb

Rump of Lamb, Crispy Potatoes, Wild Garlic Pesto, Girolles, Asparagus, Black Garlic Purée, Cherry Tomatoes, Goats Curd, Jus (GF) £20.95

Sea Bass

Sea Bass Fillets, Chilli, Ginger, Spring Onion, Miso Glazed Egg Noodles, Asian Veg £18.95

Risotto

Risotto of Wild Garlic, Artichoke, Parmesan, Parsley & Lemon Gremolata (V) (GF) £13.95

Fennel

Fennel, Pomegranate Quinoa Salad, Tahini Dressing, Pine Nut, Nasturtium, Coconut Yogurt (V) (GF) £12.95

Brasserie Classics - £12.50

Burger – Sirloin Mince, Brioche Bun, Tomato, Gherkin, Gem, Celeriac Slaw, Fries ADD Cheese £1, Bacon £1.50

Carbonara Pasta - Fresh Tagliatelle, Smoked Bacon, Garlic Cream, Poached Egg, Parmesan

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

Char Grills (GF)

Served with Home Dried Tomato, Grilled Mushroom & Dressed Salad Leaves
Choose from; Home Made Beef Dripping Chunky Chips *or* French Fries,
ADD Peppercorn Sauce *or* Blue Cheese Sauce for £2 extra

8oz Rump Pavé (Only Served Pink) £17.95

The Pavé is the heart of the Rump, producing one muscle steak.
This is a very lean & juicy steak – We sous vide this steak before grilling - perfect served pink.

8oz Sirloin Steak (Best Medium Rare) £21.95

Cut of beef from the lower back of the cow, full of flavour, it is tender and juicy when served pink.

7oz Fillet Steak (How you like it) £26.95

The Fillet is lean, yet succulent with a buttery texture, subtle flavour and compact shape.

18oz Chateaubriand Steak (Served Pink) £64.95 (2 to share)

A beautifully tender steak cut from the beef fillet. Lean with a buttery texture and subtle flavour. Served with Vegetables of the day, Mushroom & Tomato, a choice of Sauce and choose Truffle & Parmesan Fries **OR** Chunky Chips

Sides | £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 Cauliflower Cheese - £4.50 -

Desserts

Tom Brown's Raspberry Magnum, Dark Chocolate, Hibiscus, Meringue (V) (GF) £7.50

Warm Chocolate Tart, Pear Jelly, Pear Confit, Chocolate Sauce, Mint Ice-Cream (V) £7.50

Caramelised Apple, Vanilla Pastry, Chantilly, Salted Caramel, Vanilla Ice-Cream (V) £6.95

Paradise Roll Cake, Banana Marshmallow, Mango, Passionfruit (V) £6.95

Strawberry Cheesecake, Watermelon, Pistachio £7.50

Ispahan Rose Cake, Raspberry, Praline, Lychee Sorbet (V) £7.50

Tom Browns' Artisan Cheese Board – Choose 3 cheeses from our cheese menu
Served with Caramelised Red Onion Chutney, Mixed Grapes, Celery and Wheat Crackers £8.95
(Extra Cheeses available at £1.95 per portion)

Petits Fours | £4.50

Selection of delicious homemade confectionaries - For those who love "sweet" but don't want a full dessert!
(See below for additional hot drinks...our petit fours go perfectly with our locally roasted coffee)

After Dinner Cocktails | £7.50

pudding Wine:

The Noble Wrinkled Riesling, d'Arenberg 2011 10% ABV – It has a very pretty and lifted nose with fruit characters of fresh apple, mixed peel and rose petals with a spicy background of star anise, cinnamon sticks and a hint of white pepper.

75ml Glass £5.00 37.5 cl Bottle £25.00

Clos Dady Sauternes, Semillion, Bordeaux France 2008 14% ABV - A highly complex wine which entices you with its scents of lime, acacia, apricots, grilled almond and honeyed aromas. *75ml Glass £6.00 37.5cl Bottle £30.00*

Vidal Ice Wine, Peller, Canada 11% ABV- Clean fruit flavours of peach, pear juice, tangerine and a drizzle of honey excite the palate. Lemon drops, apricot and candied citrus peel linger through on the finish. *37.5cl Bottle £48.00*

Port:

Cockburns Ruby Port, Portugal - 50ml £4.00 | 75cl Bottle - £50.00

From the Douro Vineyards in Portugal – Smooth and fruity

Taylor's Late Bottled Vintage Port 2007, Portugal - 50ml £6.50 | 75cl Bottle - £65.00

A Rich, fruity and spicy wine perfect with after dinner stilton.

Stewarts Coffee: Locally Roasted Coffee, delivered daily

Espresso £2.20 | Dbl Espresso £2.50 | Latte £2.75 | Cappuccino £2.75 | Macchiato £2.50 | Dbl Macchiato £2.90 |

Hot Chocolate - £3.00 | Mocha - £2.80 | Americano £2.50 | Floater Coffee £2.90 | Liquor Coffee £4.90

All available in Decaffeinated

Teas:

Traditional £2.20 - English Breakfast, Decaffeinated

Special Teas £2.70 – Camomile, Lemongrass & Ginger, Green, Peppermint, Green Tea, Earl Grey

A discretionary 10% service charge will be added to all bills. Thank you
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