

Appetisers

Home Made Breads with Flavoured Butters, Olive Oil & Balsamic Vinegar (serves 2 guests) £3.95

Marinated Olives with Aioli £3.95

Red Pepper Hummus, Grilled Focaccia (V) £4.95

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

(£2 supplement with this dish)

Main Courses

Pork Belly, Crispy Crackling, Sauce Romesco, 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)

(£3.50 supplement with this dish)

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

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 |

MOST DISHES CAN BE ADAPTED FOR A GLUTEN FREE DIET - PLEASE ADVISE US OF YOUR REQUIREMENTS

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



Early Bird Times

Monday to Saturday Lunch 12 - 2.30pm

Monday to Thursday Dinner 6 - 9.30pm

Friday & Saturday Dinner 6 - 6.45pm

Sunday Dinner 6 - 8.30pm

Your table will be required back after 2 hrs