

Appetisers

Home Made Breads with Flavoured Butters

Starters

Cream of Jerusalem Artichoke Soup, Hazelnut Pesto (V) (GF)

Crispy Breaded Hens Egg, Chorizo Jam, Avocado, Aioli, Tomato

Seared Scallops, Blood Orange, Vanilla Mayonnaise, Fennel Puree, Monk's Beard, Caviar (GF)

(£5 Supplement with this dish)

Duck Liver Parfait, Char Grilled Focaccia, Cherries, Pistachio, Truffle Dressed Salad

Curried Crab Salad, Grapefruit, Game Chips, Coriander (GF)

Main Courses

Butter Poached Chicken Breast, Crispy Skin, Truffle & Celeriac Dauphinoise, Kale, Mushrooms,
Chestnut Puree (GF)

Hake Fillet, Saffron Potatoes, Sauce Romesco, Tender Stem Broccoli, Courgette, Smoked Almonds (GF)

Seared Duck Breast, Confit Potato, Braised Orange Chicory, Turnips, Walnuts, Jus (GF)

Vegetable Pakoras, Green Herb Chutney, Raita Yogurt, Indian Cucumber Salad (VE) (GF)

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

Dark Chocolate Pave, Lime Salted Caramel, Peanut, Banana (V) (GF)

Rhubarb Cheesecake, Poached Rhubarb, Ginger Ice Cream

Clementine Frangipane Tart, Blood Orange Ice Cream (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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