

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

Cream of Jerusalem Artichoke Soup, Hazelnut Pesto (V) (GF) £5.50

Egg

Crispy Breaded Hens Egg, Chorizo Jam, Avocado, Aioli, Tomato £7.95

Scallops

Seared Scallops, Blood Orange, Vanilla Mayonnaise, Fennel Puree, Monk's Beard, Caviar (GF) £13.50

Fishcakes

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

Feta

Greek Feta, Olive Tapenade, Dukkah Spice Crumb, Dried Tomatoes, Cucumber Raita (V) (GF) £6.95

Crab

Curried Crab Salad, Grapefruit, Game Chips, Coriander (GF) £8.50

Parfait

Duck Liver Parfait, Char Grilled Focaccia, Cherries, Pistachio, Truffle Dressed Salad £7.95

Smoked Haddock

Smoked Haddock 'Welsh Rarebit' Tart, Pickled Walnut, Watercress, Chive Oil £7.95

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 HAVE A VEGAN MENU

PLEASE ADVISE US OF YOUR REQUIREMENTS

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

Main Courses

Beef

Blade of Beef, Creamy Mash Potato, Baby Parsnip, Braised Red Cabbage, Girolles, Jus (GF) £18.95

Chicken

Butter Poached Chicken Breast, Crispy Skin, Truffle & Celeriac Dauphinoise, Kale, Mushrooms, Chestnut Puree (GF) £14.95

Mackerel

Seared Mackerel Fillets, Crispy Potatoes, Samphire, Burnt Onion Puree, Poached Apple, Clam & Caper Dressing £17.50

Hake

Hake Fillet, Saffron Potatoes, Sauce Romesco, Tender Stem Broccoli, Courgette, Smoked Almonds (GF) £19.50

Lamb

Rump of Lamb, Potato Terrine, Chorizo, Spiced Aubergine Puree, Sun Dried Tomatoes, Capers, Black Olives, Jus £20.95

Pakora

Vegetable Pakoras, Green Herb Chutney, Raita Yogurt, Indian Cucumber Salad (VE) (GF) £12.95

Pie

Butternut Squash, Leek & Goats Cheese Pie, Creamy Mash, Winter Veg, Vegetarian Gravy (V) £13.95

Duck

Seared Duck Breast, Confit Potato, Braised Orange Chicory, Turnips, Walnuts, Jus (GF) £20.95

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 & Celeriac Dauphinoise – £4.50 -

Desserts

Tom Brown's Mango & Passionfruit Magnum, White Chocolate, Passionfruit Curd (V) (GF) £7.50

Dark Chocolate Pave, Lime Salted Caramel, Peanut, Banana (V) (GF) £7.50

Coconut Panna Cotta, Pineapple Salsa, Coconut Crumb (V) (GF) £6.50

Clementine Frangipane Tart, Blood Orange Ice Cream (V) £6.95

Rhubarb Cheesecake, Poached Rhubarb, Ginger Ice Cream (V) £7.50

Warm Chestnut Sponge, Caramel Mousse, Meringue, Chestnut Crumb (V) £6.50

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

Chocolate Orange, Bubble Gum Screwball or Café Tequila (See full Cocktail list on page 8)

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

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