

Appetisers

Home Made Breads with Flavoured Butters

Starters

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

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

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

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

(£2 supplement with this dish)

Main Courses

Traditional Roast Breast of Chicken, Yorkshire Pudding, Sausage Meat,

Seasonal Vegetables, Beef Dripping Roast Potatoes & Gravy

Traditional Roast Loin of Pork, Beef Dripping Roast Potatoes, Yorkshire Pudding, Sausage Meat, Crackling,

Seasonal Vegetables, Gravy

Traditional Roast Sirloin of Beef (*Choose Pink or Cooked Through*), Beef Dripping Roast Potatoes, Yorkshire Pudding, Seasonal

Vegetables, Gravy *(£2.50 Supplement with this dish)*

Butter Poached Chicken Breast, Crispy Skin, Truffle & Celeriac Dauphinoise, Kale, Mushrooms,

Chestnut Puree (GF)

Seared Mackerel Fillets, Crispy Potatoes, Samphire, Burnt Onion Puree, Poached Apple,

Clam & Caper Dressing

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

Sides *All £3.95*

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Garlic Ciabatta, Broccoli & Caper Butter,

Mixed Salad, Mixed Vegetables, T

- Truffle & Parmesan Fries - £4.50 | Truffle & Celeriac Dauphinoise – £4.50 -

Afters

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

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

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

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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