



**T O M**  
**B R O W N S**  
*Celebrating*  
30 YEARS

## SAMPLE Sunday Lunch Menu

7th April 2019

### Appetiser

- Homemade Bread Selection, Flavoured Butter, Oil & Balsamic £3.95 (2 to share)  
Marinated Olives & Aioli £3.95 (2 to share)  
Grilled Rosemary & Herb Focaccia Bread, Red Pepper Hummus Dip (V) £4.95 (Serves 2)

### Starters

- Cauliflower & Cheddar Soup, Truffle Oil £4.95  
Greek Feta, Olive Tapenade, Dukkha Spice Crumb, Dried Tomatoes, Cucumber Raita (V) (GF) £5.50  
Seared Scallops, Celeriac, Apple, Hazelnuts, Sea Purslane (GF) £13.50  
Tom Browns Fishcakes, Chorizo Jam, Aioli, Olives £7.95  
Ham Hock Terrine, Pickled Onions, Sauerkraut, Dressed Salad, Mustard Mayo £6.95  
Crispy Beef & Oriental Salad, Cashew, Pomegranate, Spring Onion, Lime, Sesame & Chilli £6.95  
Sweet Chilli Pulled Pork Bao Bun, Wasabi Mayo, Carrot, Sesame & Ginger Slaw £5.95

### Mains

- Pork Belly, Crispy Crackling, Romesco Sauce, Tender Stem Broccoli, Saffron Potato Gnocchi, Jus £17.95  
Tom Browns Sirloin Burger, Brioche Bun, Tomato, Gherkin, Gem, Celeriac Slaw, Fries £12.50  
ADD Cheese £1, Bacon £1.50  
Beer Battered Fish & Chips, Peas, Fries, Homemade Tartare Sauce £12.50  
Blade of Beef, Creamy Mash Potato, Baby Parsnip, Braised Red Cabbage, Girolles, Jus (GF) £16.95  
Trout, Kale, Parisian Potatoes, Nori Glazed Carrot, Lemon Gel, Brown Shrimp, Buerre Noisette £20.50  
Rump of Lamb, Crispy Potatoes, Wild Garlic Pesto, Girolles, Asparagus, Black Garlic Puree, Cherry Tomatoes, Goats Curd, Jus (GF) £20.95  
Sea Bass Fillets, Chili, Ginger, Spring Onion, Miso Glazed Egg Noodles £18.95  
Risotto of Wild Garlic, Artichoke, Parmesan, Parsley & Lemon Gremolata (V) (GF) £13.95  
Fennel, Pomegranate Quinoa Salad, Tahini Dressing, Pine Nut, Nasturtium, Coconut Yoghurt (V) (GF) £12.95

### Traditional Roasts

- All Roasts Served with Seasonal Vegetables, Yorkshire Pudding, Beef Dripping Roast Potatoes & Gravy*  
Traditional Roast Loin of Pork, Stuffing & Crackling £13.95  
Roast Sirloin of Beef (Served pink) £15.50  
Butter Poached Chicken, Stuffing £13.95  
Mixed Meat, Roast Sirloin of Beef & Roast Loin of Pork, Sausage Meat & Crackling £15.50  
Trio of Meats, Roast Sirloin of Beef, Roast Loin of Pork & ½ Chicken Breast, Stuffing & Crackling £17.95  
Mushroom & Mixed Nut Roast, Yorkshire Pudding, Seasonal Vegetables, Olive Oil Roast Potatoes & Gravy (V) £11.95
- ### Char Grills (GF)
- Steak Served with - Mushroom, Home Dried Tomato, Salad, Chunky Chips Or Skinny Fries ADD Peppercorn or Blue Cheese for £2 extra*  
8oz Rump Pave (only served pink) £17.95  
7oz Fillet Steak (How you like it) £26.95  
18oz Chateaubriand Steak (Served Pink) £64.95 – 2 to share

### Sides | £3.95

- Beef Dripping Roast Potatoes, French Fries, Beef Dripping Chunky Chips, Creamy Mash, Truffle Cauliflower Cheese, Broccoli & Caper Butter, Mixed Vegetables  
Truffle & Parmesan Fries £4.50 -Extra Yorkshire Pudding £1.00

### Desserts

- Dark Chocolate Pave, Lime Salted Caramel, Peanut, Banana (V) (GF) £7.50  
Caramelised Apple, Vanilla Pastry, Chantilly, Salted Caramel, Vanilla Ice-Cream (V) £6.95  
Warm Chestnut Sponge, Vanilla Ice-Cream (V) £6.50  
Ispahan Rose Cake, Raspberry, Praline, Lychee Sorbet (V) £7.50  
Tom Brown's Mango & Passionfruit Magnum, White Chocolate, Passionfruit Curd (V) (GF) £7.50  
Tom Browns' Artisan Cheese Selection, Home Made Chutney, Mixed Grapes, Celery and Crackers £8.95

**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