

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

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

Main Courses

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

Blade of Beef, Creamy Mash Potato, Baby Parsnip, Braised Red Cabbage, Girolles, Jus (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

Clementine Frangipane Tart, Blood Orange Ice Cream (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

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

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

