

## 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 Sweetcorn Soup, Charred Corn, Cajun Oil (V) £5.95

### *Egg*

Crispy Breaded Hens Egg, Bacon & Pea Fricassee, Black Pudding, Truffle & Parmesan Sauce £8.95

### *Scallops*

Seared Scallops, Braised Beef, Butternut Squash Puree, Bone Marrow & Herb Crumb (GF) £12.95

### *Salmon*

Lime Cured Salmon Sashimi, Ponzu Mayonnaise, Pak Choi, Kimchi £8.50

### *Goats Cheese*

Whipped Goats Cheese, Beetroot Panna Cotta, Candied Walnuts (V) (GF) £7.95

### *Pork*

Crispy Pork Belly, Torched Grapefruit & Pomegranate Salad, Teriyaki, Sesame Tuile £8.50

### *Terrine*

Chicken, Bacon & Leek Terrine, Egg Yolk Emulsion, Crispy Wing, Raisin Chutney £7.95

**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  
Although every care is taken to ensure all dishes are free from requested allergens, some traces may remain. Speak to a manager  
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Tom Browns Brasserie | Proud to celebrate 30 years | 1986 – 2017

## Main Courses

### *Pork*

Twice Baked Pork Belly, hay baked Celeriac, Pickled Celery, Goats Curd, Rice Puffs, Jus (GF) £17.95

### *Chicken*

Butter Poached Chicken Breast, Crispy Skin, Potato Rosti, Cabbage, Bacon, Stilton Sauce £14.50

### *Cod*

Tandoori Cod Fillet, Spiced Lentils, Baby Spinach, Bhaji, Coconut Sauce (GF) £18.50

### *Trout*

Stream Trout Fillet, Parisian Potatoes, Samphire, Beetroot, Artichoke, Lovage Mayonnaise (GF) £18.50

### *Lamb*

Shoulder of Lamb 'Shepherd's Pie' Creamy Mash, Seared Lamb Fillet, Glazed Carrots, Leeks, Salsa Verde, Red Wine Jus (GF) £21.00

### *Arancini*

Caramelized Cep Mushroom Arancini, Charred Broccoli, Smoked Almonds, Tarragon Butter (V) £12.95

### *Tart*

Butternut Squash, Spinach & Leek Tart, Chicory, Goats Cheese, Lovage Mayonnaise (V) £13.95

### **Brasserie Classics - £10.95**

*Burger* - 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 £1.50 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 | £3.50**

French Fries, Beef Dripping Chunky Chips, Creamy Mash,  
Green Beans & Almonds, Seasonal Vegetables, Mixed Salad  
- Truffle & Parmesan Fries - £4 -

# Desserts

White Chocolate & Blueberry Marquis, Lime Granita (V) £6.95

Warm Chocolate Fondant, Coconut Ice Cream, Coconut Tuile (V) £7.50

Carrot Cake, Mascarpone, Candid Walnuts, Tarragon Ice Cream (V) £6.95

Cherry Bakewell Tart, Clotted Cream, Cherries (V) £6.95

Rhubarb Eton Mess, Rhubarb Sorbet (GF) £7.50

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

Key Lime Pie, Espresso Martini

## 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, apricot and candied citrus peel linger through on the finish. *.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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