
Appetisers

- Tom Browns Home Made Breads, Flavoured Butter, Grilled Rosemary & Herb Focaccia Bread, Red Pepper
Balsamic Vinegar & Olive Oil (*Serves 2*) (V) £3.95 Hummus Dip (*Serves 2*) (V) £4.95
- Marinated Olives with Aioli (GF) (V) £3.95 Crispy Devilled Whitebait, Tartare Sauce £4.95

Starters

Soup

Jersey Royal Potato & Watercress Soup, Chive Crème Fraiche (V) (GF) £5.95

Tartlet

Hot Smoked Salmon, Saxondale Asparagus & Pea Tartlet, Dill Oil £7.95

Scallops

Seared Scallops, Carrot, Ginger & Sesame Slaw, Black Garlic Puree, Miso Mayo, Coriander £13.95

Pigeon

Pigeon Breast, Smoked Almonds, Rhubarb Gel, Beetroot, Pickled Shallots, Nasturtium (GF) £7.95
(May Contain Shot)

Crab

Lightly Curried Crab, Saffron Arancini, Mango, Red Pepper Salsa £8.95

Mushrooms

Chinese Five Spiced Crispy Oyster Mushrooms, Oriental Salad, Pomegranate, Wasabi,
Soya & Lime Dressing, Cashew Nuts (V) (VEGAN) £6.95

Egg

Tom Browns Crispy Hen's Egg, Wild Garlic Pesto, Potato & Bacon Salad, Garlic Oil £7.50 (V)

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy

V = Suitable for vegetarians | GF = Gluten free

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 34 years | 1986 – 2020



Main Courses

Chicken 'Kiev'

Butter Poached Chicken, Pommes Anna, Curly Kale, Wild Garlic Chicken Mousse Kiev, Jus **£14.95**

Lamb

Tom Browns Shepherd's Pie, Shoulder of Lamb, Creamy Mash, Kale, Baby Carrots (GF) **£16.95**

Tuna

Seared Tuna Steak, Oriental Vegetables, Soy, Ginger, Garlic, Egg Noodles **£19.95**
(Chef Recommends Serving Pink)

Duck

Duck Breast (Served Pink), Rosti Potato, Crispy Duck Heart, Asparagus, Hispi Cabbage, Black Garlic, Jus **£21.95**

Halibut

Halibut Fillet, Potato & Leek Fricassee, Chestnut Mushrooms, Shredded Leek Sauce, Chive Oil (GF) **£26.95**

Tagliatelle

Fresh Tagliatelle, Wild Garlic Pesto, Pine Nuts, Spinach, Grilled Courgettes, Parmesan, Rocket (V) **£13.95**

Brasserie & Grills

Beef Burger, Brioche Bun, Tomato, Gherkin, Celeriac Slaw, Fries **£12.95** Add Cheese **£1**, Bacon **£1.50**

Smoked Haddock & Pea Risotto, Poached Egg, Rocket, Parmesan (GF) **£13.95**

Fish & Chips, Beer Battered Haddock, Fries, Peas & Tartare Sauce **£13.95**

Five Bean Burger, Vegan Brioche Bun, Red Pepper Hummus, Fries (VEGAN) **£13.95**

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 & Choice of 2 Sides and Sauce.

All Steaks Served with Tomato, Grilled Mushroom & Dressed Salad. To accompany your steak, choose a **side order** of your choice (GF)

ADD Peppercorn 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.

Sides **£3.95 each**

French Fries | Beef Dripping Chunky Chips | Broccoli & Caper Butter | Creamy Mash
Garlic Ciabatta | Mixed Salad | Mixed Vegetables

Truffle & Parmesan Fries **£4.50** | Truffle Cauliflower Cheese **£4.50**

Desserts

Salted Caramel Slice, Pecan, Tonka Bean Ice Cream (V) £7.50

Strawberry & Lime Cheesecake, Basil Marshmallow, Clotted Cream Ice Cream £7.50

Dark Chocolate Mousse, Peanut Brittle, Glazed Banana, Banana Ice Cream (GF) (V) £6.95

Warm Rhubarb & Ginger Frangipane, Poached Rhubarb, Pistachio Ice Cream (V) £6.95

Mango 'Magnum', Passion Fruit Curd, Coconut Macaroon, Cocoa Nibs, White Chocolate 'Snow' (V) (GF) £7.95

Tom Browns' Artisan Cheese Board

Served with Caramelised Red Onion Chutney, Mixed Grapes, Celery and Wheat Crackers £8.95

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)

Pudding Wine & Port

The Noble, Mud Pie, d'Arenberg 207 10% ABV

75ml Glass £5.00

37.5 cl Bottle £25.00

Sauternes, Garonelles, Lucien Lurton, Bordeaux

France 2017 14% ABV

75ml Glass £6.00

37.5cl Bottle £30.00

Late Harvest Tokaji, Royal Tokaji Company

Hungary 11% ABV

75ml Glass £5.00

37.5cl Bottle £38.00

Cockburns Ruby Port, Portugal

From the Douro Vineyards in Portugal – Smooth and fruity

50ml Glass £4.00

75cl Bottle £50.00

Taylor's Late Bottled Vintage Port 2007, Portugal

A Rich, fruity and spicy wine perfect with after dinner stilton.

50ml Glass £6.50

75cl Bottle £65.00

Tea & Coffee

Americano £2.50

Latte £2.75

Flat White £2.75

Cappuccino £2.75

Hot Chocolate £3.00

Mocha £2.80

Floater Coffee £2.90

Liquor Coffee £4.90

Espresso £2.20 | Dbl Espresso £2.50

Macchiato £2.50 | Dbl Macchiato £2.90

Traditional Tea £2.20

English Breakfast

Decaffeinated

Special Teas £2.70

Camomile

Lemongrass & Ginger, Green

Peppermint

Green Tea

Earl Grey

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