

April | May 2020

2 Courses £20.00

3 Courses £25.00

Appetisers

Home Made Breads with Flavoured Butters

Starters

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

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

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

Hot Smoked Salmon, Saxondale Asparagus & Pea Tartlet, Dill Oil (£2 supplement with this dish)

Main Courses

Traditional Roast Breast of Chicken, Yorkshire Pudding, Stuffing, Seasonal Vegetables, Beef Dripping Roast Potatoes & Gravy

Traditional Roast Loin of Pork, Beef Dripping Roast Potatoes, Yorkshire Pudding, Stuffing, 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)

Traditional Nut Roast, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Gravy (V)

Tom Browns Shepherd's Pie, Shoulder of Lamb, Creamy Mash, Kale, Baby Carrots

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

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

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

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

Afters

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

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

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

Cheese Selection, Grapes, Celery & Wheat Crackers (£2.50 supplement with this dish)

A discretionary 10% service charge will be added to all bills. Thank you
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 CATER FOR VEGANS PLEASE ADVISE US OF YOUR REQUIREMENTS

Tom Browns Brasserie | Proud to celebrate 34 years | 1986 – 2020

