



T O M
B R O W N S
*Established
Since 1986*

**Please Note: All members of the party
must order from the same menu**

Set Menu 2
August/September 2019

2 Courses £27
3 Courses £35

Appetisers

Home Made Breads with Flavoured Butters

Starters

Curried Cauliflower Soup, Toasted Pine Nuts, Raisin (V) (GF)

Charred Tender stem Broccoli, Roasted Hazelnuts, Pear, Quince Purée, Roquefort Cheese Salad (V) (GF)

Seared Scallops, Lemon & Herb Arancini, Peas, Baby Gem Lettuce, Anchovies, Salsa Verde (*£5 Supplement with this dish*)

Mackerel Fillet, Beetroot & Horseradish Salad, Buttermilk, Pickled Radish (GF)

Smoked Duck, Roasted Plum, Cucumber, Spring Onion, Sesame Salad (GF)

Main Courses

Sticky Pork Belly, Sesame Confit Potato, Summer Green, Black Garlic Puree, Cashew Nuts, Honey Jus

Cajun Spiced Trout, Parmentier Potatoes, Avocado Puree, Sweetcorn Salsa, Pickled Red Onion, Coriander (GF)

Butter Poached Chicken Breast, Fondant Potato, Pea, Bacon, Lettuce Fricassee, Parmesan Cream Sauce,
Sourdough Croutons

Sea Bass Fillets, Potato Rosti, Artichoke Hearts, Runner Beans, Sauce Vierge, Crispy Mussels

Herb Potato Gnocchi, Roast Cauliflower, Pine nuts, Golden Raisins, Cheese Sauce (V)

Scottish 8oz Sirloin of Beef (*Best Medium Rare*) Served with Home Dried Tomato, Grilled Mushroom,
Pepper Sauce & Beef Dripping Chunky Chips (GF)
(*£2.50 Supplement with this dish*)

Sides *All £3.95*

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

- Truffle & Parmesan Fries - £4.50 | Truffle Cauliflower Cheese – £4.50 -

Afters

Pear Frangipane Tart, Salted Caramel, Crème Fraiche Sorbet(V)

Black Berry Cheesecake, Honeycomb Ice Cream(V)

Layered Chocolate Cake, Praline Cream, Tonka Bean Ice Cream

Strawberry, Dacquoise, Pistachio Mascarpone, Lemon Sorbet (V) (GF)

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

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

