



**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 1
August/September 2019

2 Courses £23.50
3 Courses £28.50

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)

Thai Fishcakes, Crunchy Rainbow Salad, Lime & Coriander Mayonnaise, Squid Ink Crisp (*£2 Supplement With This Dish*)

Cider Glazed Gammon, Kohlrabi & Apple Slaw, Walnut, Grapes, Watercress (GF)

Main Courses

Sticky Pork Belly, Sesame Confit Potato, Summer Green, Black Garlic Puree, Cashew Nuts, Honey Jus
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
(*£2 Supplement with This Dish*)

Tart of Pea, Broad Bean, Girolles, Crispy Egg & Feta Cheese, Pea Purée, Salsa Verde (V)

Scottish 8oz Pave of Beef (*Served 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

Black Berry Cheesecake, Honeycomb Ice Cream (V)

Layered Chocolate Cake, Praline Cream, Tonka Bean Ice Cream (V)

Strawberry, Dacquoise, Pistachio Mascarpone, Lemon Sorbet (V) (GF) £7.50

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

All of our Fried Fish & Fried Potato is cooked in oil with beef dripping. Please inform your server if you would prefer it to be cooked in vegetable oil.

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

