

Appetisers

Bread Selection - Sundried Tomato Loaf, Granary Loaf,
Flavoured Butter (Serves 2) (V) £3.50

Marinated Olives with Aioli (GF) (V) £3.95

Grilled Rosemary & Herb Focaccia Bread, Roast Red Pepper Hummus Dip (Serves 2) (V) £4.95

Starters

Soup

Cream of Celeriac & Truffle Soup (GF) (V) £5.95

Egg

Crispy Breaded Hens Egg, Fricassée Of Peas, Broad Beans, Bacon, Black Pudding,
Tarragon Mayonnaise £7.95

Chicken

Chicken Liver Parfait, Spiced Orange Marmalade, Brioche Toast £7.95

Stream Trout

Gin & Juniper Cured Stream Trout Salad, Beetroot Coleslaw, Horseradish Cream (GF) £8.95

Goats Cheese

Goats Cheese, Squash & Fig Tartlet, Honey & Truffle Dressing (V) £7.95

Fishcakes

Tom Browns Fishcakes, Peanut, Kimchi, Lime & Coriander Mayonnaise £8.95

Pear

Red Wine Poached Pear, Chicory, Walnut, Roquefort Salad, Champagne Vinaigrette (GF) £7.95

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

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.

**Although every care is taken to ensure all dishes are free from requested allergens, some traces may remain. Speak to a manager
and inform them of any dietary requirements before ordering your food**

Tom Browns Brasserie | Proud to celebrate 33 years | 1986 – 2019



Main Courses

Duck

Duck Breast, Confit Duck Croquette, Creamy Truffle Mash, Red Onion Puree, Beetroot, Jus £21.95

Hake

Hake Fillet, Girolle Mushroom Risotto, Roasted Salsify, Braised Leeks (GF) £19.95

Arancini

Beetroot Arancini, Goats Cheese, Pickled Red Onion, Cavolo Nero, Hazelnuts (V) £13.95

Sea Bream

Sea Bream Fillets, Potato Terrine, Pea, Lettuce, Cray Fish Fricassee, Dill Cream (GF) £19.95

Beef

Braised Beef, Creamy Mash, Braised Red Cabbage, Roast Parsnip, Parsnip Puree, Jus (GF) £17.95

Pork

Pork Loin Steak, Caramelised apple, Baked Celeriac Fondant, Kale, Cider Jus (GF) (V) £17.95

Wellington

Wild Mushroom & Walnut Wellington, Spinach, Creamy Mash, Roasted Carrots, Stilton Sauce (V) £13.95

Char Grills

Served with Home Dried Tomato, Grilled Mushroom & Dressed Salad Leaves

Choose from; Home Made Chunky Chips *or* French Fries,

ADD Peppercorn **or** Blue Cheese for £1.50 extra

8oz Rump Pave (Only Served Pink) £17.95

Although not as tender as the other steaks it is very
Flavoursome and juicy. This cut must only be 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) £65.95 (2 to share)

A beautifully tender steak cut from the beef fillet. Extremely lean with a buttery texture and subtle flavour. Served with Vegetables of the day, Sautéed Mushrooms, a choice of Sauce and choose Truffle & Parmesan Fries **OR** Chunky Chips

Sides | £3.50

French Fries, Beef Dripping Chunky Chips, Creamy Mash,
Carrots & Caraway Seeds, Broccoli & Caper Butter, Truffle Cauliflower Cheese,
Seasonal Vegetables, Mixed Salad
- Truffle & Parmesan Fries - £4 -

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.**

MOST DISHES CAN BE ADAPTED FOR A GLUTEN FREE DIET – PLEASE ADVISE US OF YOUR REQUIREMENTS

10% Gratuity added to tables of 8 or more



Desserts

Christmas Pudding, Cranberry Compote & Brandy Sauce (V) £6.50

Dark Chocolate Yule Log, Cherries, White Chocolate, Vanilla Ice Cream £7.50

Treacle Tart, Pear, Lemon Syllabub, Rice Crisps (V) £6.95

Winter Berry Pavlova, Vanilla Mascarpone, Winterberry Compote (V) (GF) £6.95

White Chocolate, Raspberry Cheesecake, Ginger, Pistachio Ice Cream (V) £7.50

Tom Browns' Three Cheese Board – Served with Caramelised Red Onion Chutney,
Mixed Grapes, Celery and Wheat Crackers £8.95

(Extra Cheeses available at £1.50 per portion)

Petit 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:

The Noble, Mud Pie, d'Arenberg 2017 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

Sauternes, Garonelles, Lucien Lurton, Bordeaux France 2017 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*

Late Harvest Tokaji, Royal Tokaji Company Hungary 11% ABV- *75ml Glass £5.00 37.5cl Bottle £38.00*

Port:

Cockburns Ruby Port, Portugal - 75ml £4.50 | 75cl Bottle - £40.00

From the Douro Vineyards in Portugal – Smooth and fruity

Quinto De Crasto Late Bottled Vintage Port 2013, Portugal - 75ml £5.50 | 75cl Bottle - £50.00

A Black cherry fruity Port with a fine dark colour, ripe and mouth filling, 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

Birchall Teas: The Finest Teas in England

Traditional £2.20 - English Breakfast, Decaffeinated

Special Teas £2.70 – Camomile, Lemongrass & Ginger, Green, Peppermint, Green Tea & Peach, Earl Grey

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

10% Gratuity added to tables of 8 or more

