

Appetisers

Tom Browns Home Made Breads,
Flavoured Butter, Balsamic Vinegar & Olive Oil (Serves 2) (V) £3.95

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

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

Crispy Deviled Whitebait, Tartare Sauce £4.95

Starters

Soup (V) (GF) (vegan)

Spiced Sweet Potato & Squash Soup, Coconut Yoghurt, Coriander Infused Rapeseed Oil £5.95

Celeriac (V) (GF)

Salt Baked Celeriac & Goats Curd Salad, Soy Shallots, Crispy Kale, Honey Roasted Peanuts £6.50

Arancini (V)

Blue Cheese Arancini, Red Wine Poached Pear, Walnuts, Creamed Spinach £7.50

Fishcakes

Smoked Haddock Fishcake, Parsley Aioli, Nori Coated Pickled Fennel £8.95

Scallops (GF)

Seared Scallops, Maple Glazed Pork Belly, Celeriac Remoulade, Apple, Sesame £13.95

Terrine

Ham & Apricot Terrine, Tonka Bean Mayonnaise, Mixed Leaf Salad, Toasted Focaccia £7.95

KFC (V)

Korean Fried Cauliflower, Chilli & Soy, Sesame Seeds, Spring Onion £6.95

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

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 34 years | 1986 – 2020



Main Courses

Sea Bass

Bass Fillet, Saffron Potato Croquette, Chorizo, Beetroot Ribbons, Lovage Mayonnaise £19.95

Pork (GF)

Pork Tenderloin Fillet, Whole Grain Mustard Mash, Squash Puree, Kale, Jus £16.95

Chicken

Chicken Breast, Confit Potato, Peas, Bacon & Black Pudding, Tarragon Cream £14.95

Trout (GF)

Stream Trout Fillet, Crispy Potato Rosti, Roasted Artichoke, Salsa Verde, Cavolo Nero, Hazelnuts £18.95

Tofu (V) (GF)(vegan)

Dukkha Crusted Tofu, Baba Ganoush, Radish, Tabbouleh, Compressed Watermelon £13.95

Cauliflower (V) (GF) (vegan)

Chargrilled Cauliflower Steak, Capers & Raisin Puree, Tomato, Olive & Lemon Salsa, Grilled Onions, Wild Mushrooms, Toasted Hazelnuts, Crispy Capers, Mushroom Ketchup £13.95

Duck (GF)

Duck Breast, Creamy Mash, Confit Duck Cabbage Parcel, Roast Parsnip, Parsnip Purée, Jus £22.95

Brasserie Classics

Burger – Sirloin Mince, Brioche Bun, Tomato, Gherkin, Celeriac Slaw, Fries £12.95 ADD Cheese £1, Bacon £1.50

Carbonara Pasta - Fresh Tagliatelle, Smoked Bacon, Garlic Cream, Poached Egg, Parmesan £12.50

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

Char Grills (GF)

Served with Home Dried Tomato, Grilled Mushroom & Dressed Salad Leaves
Choose from; Home Made Beef Dripping Chunky Chips or French Fries,
ADD Peppercorn Sauce 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.

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, Mushroom & Tomato, a choice of Sauce and choose Truffle & Parmesan Fries OR Chunky Chips

Sides | £3.95

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

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

Desserts

Lemon Polenta Cake, Lemon Curd, Poached Rhubarb, Rhubarb Sorbet (V) £7.50

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream (V) £6.95

White Chocolate & Pear Cheesecake, Salted Caramel, Quince Purée, Pear Crisp, Pistachio Ice Cream (V) £7.95

Black Forest Tart, Cherry Coulis, Crème Fraiche Sorbet (V) £7.50

Passionfruit Panna Cotta, Raspberry Parfait, Brandy Snap (GF) £6.95

Tom Browns' Artisan Cheese Board – Choose 3 cheeses from our cheese menu
Served with Caramelised Red Onion Chutney, Mixed Grapes, Celery and Wheat Crackers £8.95
(Extra Cheeses available at £1.95 per portion)

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)

After Dinner Cocktails | £8.00

Pudding Wine:

The Noble, Mud Pie, d'Arenberg 207 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- Intensely honeyed, with brilliant freshness and aromas of orange peel and ripe apricot. Fresh tropical fruits on the palate, with just a hint of quince, and a lingering citrus finish

75ml Glass £5.00 37.5cl Bottle £38.00

Port:

Cockburns Ruby Port, Portugal - 50ml £4.00 | 75cl Bottle - £50.00

From the Douro Vineyards in Portugal – Smooth and fruity

Taylor's Late Bottled Vintage Port 2007, Portugal - 50ml £6.50 | 75cl Bottle - £65.00

A Rich, fruity and spicy wine 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

Teas:

Traditional £2.20 - English Breakfast, Decaffeinated

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

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 | VE = Vegan

MOST DISHES CAN BE ADAPTED FOR A GLUTEN OR DAIRY FREE DIET – ALSO WE HAVE A VEGAN MENU PLEASE
ADVISE US OF YOUR REQUIREMENTS

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 34 years | 1986 – 2020

