

Appetisers

Home Made Breads with Flavoured Butters, Olive Oil & Balsamic Vinegar (serves 2 guests) £3.95

Marinated Olives with Aioli £3.95

Red Pepper Hummus, Grilled Focaccia (V) £4.95

Starters

Sweet Potato & Squash Soup, Coconut Yoghurt & Coriander Infused Rapeseed Oil (V) (GF)

Salt Baked Celeriac, Soy Shallots, Crispy Kale, Celeriac Purée, Dry Roasted Peanuts (V)

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

Smoked Haddock Fishcake, Parsley Aioli, Nori Coated Pickled Fennel (£2 supplement with this dish)

Main Courses

Bass Fillet, Saffron Potato Croquette, Chorizo, Beetroot Ribbons, Lovage Mayonnaise (£2.50 Supplement with this dish)

Pork Tenderloin, Whole Grain Mustard Mash, Squash Purée, Kale, Jus (GF)

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

Dukkha Crusted Tofu, Baba Ganoush, Radish, Tabbouleh, Compressed Watermelon (V) (GF)

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

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

Warm Jam Roly Poly, Cornflake Ice-cream

Pear & White Chocolate Cheesecake, Salted Caramel, Quince Purée Pear Crisp, Pistachio Ice Cream

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 |

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

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



Early Bird Times

Monday to Saturday Lunch 12 - 2.30pm

Monday to Thursday Dinner 6 - 9.30pm

Friday & Saturday Dinner 6 - 6.45pm

Sunday Dinner 6 - 8.30pm

Your table will be required back after 2 hrs