

## Appetisers

Home Made Breads with Flavoured Butters

## Starters

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

Korean Fried Cauliflower, Soy, Sesame Seeds, Spring Onion (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

Traditional Roast Breast of Chicken, Yorkshire Pudding, Sausage Meat, Seasonal Vegetables, Beef Dripping  
Roast Potatoes & Gravy

Traditional Roast Loin of Pork, Beef Dripping Roast Potatoes, Yorkshire Pudding, Sausage Meat, Crackling,  
Seasonal Vegetables, Gravy

Traditional Roast Sirloin of Beef (*Choose Pink or Cooked Through*), Beef Dripping Roast Potatoes, Yorkshire  
Pudding, Seasonal Vegetables, Gravy (£2.50 Supplement with this dish)

Traditional Nut Roast, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Gravy (V)

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)

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

- 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 (V)

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

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 |

SOME DISHES CAN BE ADAPTED FOR A GLUTEN OR DAIRY FREE DIET - ALSO WE CATER FOR VEGANS PLEASE ADVISE US OF YOUR REQUIREMENTS

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