

## Starters

Carrot, Ginger & Turmeric Soup, Spring Onion, Mojo Sauce (V) (GF)

Goats Cheese Cake, Beetroot Terrine, Roasted Hazelnuts

Fishcakes, Spiced Chick Pea Salad, Masala Sauce, Green Herb Chutney (*£2 Supplement With This Dish*)

Crispy Lamb Fritter, Dressed Peas & Broad Beans, Pickled Baby Turnip, Mint Sauce

## Main Courses

Pork Loin Steak, Crackling, Crushed New Potatoes, Summer Cabbage, Wholegrain Mustard Cream Sauce,  
Braised Pig Cheek, Watercress

Butter Poached Chicken Breast, Crispy Skin, Masala Sauce, Bombay Potato Terrine, Tender Stem Broccoli,  
Pickled Red Onion (GF)

Hake Fillet, Pea & Spring Onion Broth, Crispy Potatoes, Girolles, Capers, Parma Ham  
(*£2 Supplement with This Dish*)

Arancini of Olive & Sun-Dried Tomatoes, Basil Pesto Purée, Smoked Almonds, Tomato Dressing (V)

## Afters

Chocolate, Cherry & Pistachio Trifle

Coconut, Pineapple Frangipane Tart, Lemon Curd, Mango Ice-Cream (V)

Key Lime Pie, Chantilly, Cocoa Nibs, Pistachio Ice-Cream (V)

Cheese Selection, Grapes, Celery & Wheat Crackers

(*£2.50 Supplement With This Dish*)

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 33 years | 1986 – 2019



### 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