

June July 2019

2 Courses £20.00

3 Courses £25.00

Appetisers

Home Made Breads with Flavoured Butters

Starters

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

Goats Cheese Cake, Beetroot Terrine, Roasted Hazelnuts

Fishcakes, Spiced Chickpea 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

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*)

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)

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

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*)

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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