

## 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

**Sharing Board For Two £17.95**

Trealy Farm Chorizo, Trealy Farm Fennel Salami, Parma Ham, Valencia Salted Almonds, Ibarra Chilli Peppers,  
Marinated Olives, Red Pepper Hummus, Anchovies, Manchego, Grilled Focaccia

## Starters

### *Soup*

Carrot, Ginger & Turmeric Soup, Spring Onion, Mojo Sauce (V) (GF) £5.50

### *Goats Cheese*

Goats Cheese Cake, Beetroot Terrine, Roasted Hazelnuts £7.95

### *Scallops*

Cajun Seared Scallops, Sweetcorn Salsa, Parisian Sweet Potatoes, Confit Chicken Wing (GF) £13.50

### *Fishcakes*

Fishcakes, Spiced Chick Pea Salad, Masala Sauce, Green Herb Chutney £8.95

### *Mackerel*

Mackerel Fillet, Buttermilk, Charred Cucumber, Black Quinoa, Dill Oil, Caviar (GF) £7.95

### *Tomato*

Heritage Tomatoes, Basil Pesto Purée, Tunworth Cheese, Sour Dough Crispbreads (V) £8.50

### *Lamb*

Crispy Lamb Fritter, Dressed Peas & Broad Beans, Pickled Baby Turnip, Mint Sauce £7.95

### *Beef*

Fillet of Beef Carpaccio, Pine Nuts, Truffle Sauce, Pickled Heritage Carrot, Rocket, Aged Parmesan £10.50

**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

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Tom Browns Brasserie | Proud to celebrate 33 years | 1986 – 2019

## Main Courses

### *Beef*

Beef Brisket, Spring Onion Mash, Beef Fat Carrot, Green Mojo Sauce, Jus £17.95

### *Pork Loin*

Pork Loin Steak, Crackling, Crushed New Potatoes, Summer Cabbage, Wholegrain Mustard Cream Sauce, Braised Pig Cheek, Watercress £17.95

### *Chicken*

Butter Poached Chicken Breast, Crispy Skin, Masala Sauce, Bombay Potato Terrine, Tender Stem Broccoli, Pickled Red Onion (GF) £14.95

### *Stream Trout*

Trout Fillet, Baby Leek, Parisian Potatoes, Ajo Blanco, Salmon Roe Caviar, Watercress (GF) £19.95

### *Duck*

Duck Breast, Confit Potato, Cherries, Roasted Beetroot, Red Chicory, Jus (GF) £20.95

### *Hake*

Hake Fillet, Pea & Spring Onion Broth, Crispy Potatoes, Girolles, Capers, Parma Ham £18.95

### *Arancini*

Arancini of Olive & Sun-Dried Tomatoes, Basil Pesto Purée, Smoked Almonds, Tomato Dressing (V) £13.95

### *Tart*

Tart of Pea, Broad Bean, Girolles, Crispy Egg & Feta Cheese, Pea Purée, Salsa Verde (V) £13.95

## Brasserie Classics

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

*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 & Caper Butter, Mixed Salad, Mixed Vegetables, - Truffle & Parmesan Fries - £4.50 | Truffle Cauliflower Cheese - £4.50 -

# Desserts

Tom Brown's Strawberry Magnum, Basil, White Chocolate (V) (GF) £7.50

Coconut, Pineapple Frangipane Tart, Lemon Curd, Mango Ice-Cream (V) £7.50

Key Lime Pie, Chantilly, Cocoa Nibs, Pistachio Ice-Cream (V) £6.95

Chocolate Macaron, Apricot, Chocolate Mousse, White Chocolate Namelaka, Apricot Ice-Cream £7.50

Roasted Peach, Honey & Thyme Sponge, Yoghurt Sorbet (V) £7.50

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 | £7.50 (See Menu)

### Pudding Wine:

The Noble, Mud Pie, d'Arenberg 2007 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- 75ml Glass £5.00 37.5cl Bottle £38.00

### Port:

Cockburns Ruby Port, Portugal - 75ml £4.50 | 75cl Bottle - £40.00

From the Douro Vineyards in Portugal – Smooth and fruity

Quinto De Crasto Late Bottled Vintage Port 2013, Portugal - 75ml £5.50 | 75cl Bottle - £50.00

A Black cherry fruity Port with a fine dark colour, ripe and mouth filling, perfect with after dinner stilton.

### Stewarts Coffee: Locally Roasted Coffee, delivered daily

Espresso £2.50 | Dbl Espresso £2.75 | Latte £3.00 | Cappuccino £3.00 | Macchiato £2.50 | Dbl Macchiato £3.00 |

Hot Chocolate - £3.00 | Mocha - £3.00 | Americano £2.50 | Floater Coffee £3.50 | Liquor Coffee £5.50

*All available in Decaffeinated*

### Teas:

Traditional £2.50 - English Breakfast, Decaffeinated

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

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