

## 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, Beech Smoked Pork, Cured Kassler, Venison Salami, Bresaola, Valencia Salted Almonds, Ibarra Chilli Peppers, Marinated Olives, Red Pepper Hummus, Anchovies, Manchego, Grilled Focaccia

## Starters

### *Soup*

Roasted Tomato Soup, Pepper Piperade (V) (GF) £5.50

### *Mushroom*

Crispy Sesame Oyster Mushroom Salad, Oriental Vegetables, Lime & Wasabi Dressing (V) £6.95

### *Scallops*

Seared Scallops, Bacon Jam, Pickled Mushrooms, Parmesan, Porcini Powder (GF) £13.50

### *Fishcakes*

Tom Browns Fishcakes, Kimchi, Peanut, Lime & Coriander Mayonnaise £8.95

### *Mussels*

Red Thai Curried Mussels, Spring Onion, Green Chilli, Coriander Naan £8.50

### *Ham*

Ham Hock Terrine, Black Pudding Bon Bon, Compressed Apple, Pickled Baby Onions, Homemade Salad Cream £7.50

### *Duck*

Duck & Caraway Sausage Roll, Spiced Apple & Fig Chutney, Watercress £8.95

**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

All of our Fried Fish & Fried Potato is cooked in oil with beef dripping. Please inform your server if you would prefer it to be cooked in vegetable oil. Although every care is taken to ensure all dishes are free from requested allergens, some traces may remain. Speak to a manager and inform them of any dietary requirements before ordering your food

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

## Main Courses

### *Lamb*

Lamb Rump, Pearl Barley, Burnt Shallot Puree, Baby Carrot, Pistachio Crumb (GF) £20.95

### *Beef*

Brisket of Beef, Braised Red Cabbage, Baby Parsnip, Creamy Mash, Jus (GF) £16.95

### *Chicken*

Butter Poached Chicken Breast, Thyme Potato Rosti, Black Truffle & Celeriac Puree, Caramelised Shallots, Kale, Jus (GF) £14.95

### *Hake*

Hake Fillet, Girolles, Bacon, Swiss Chard, Potato Gnocchi, Light Chicken Sauce £19.95

### *Sea Bass*

Sea Bass Fillets, Potato Terrine, Pea, Baby Gem, Crayfish Fricassee, Caviar Cream Sauce (GF) £18.95

### *Arancini*

Beetroot Arancini, Goats Cheese, Sorrel Mayonnaise, Golden Beetroot (V) £13.95

### *Lentils*

Squash & Lentil Cakes, Garlic & Herb Tahini Dressing, Ricotta, Tender stem Broccoli (V) (GF) £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 -

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# Desserts

Banoffee Chocolate, Financier, Chocolate Cremeux (V) £7.50

Marshmallow Pumpkin Pie, Rum & Raisin Ice-Cream (V) £7.50

Profiterole, Cinnamon Cream, Apple Crisp, Cinnamon Compressed Apples, Walnut Crumble (V) £6.50

Raspberry & White Chocolate Crème Brulee, Almond Snap Biscuit (V) (GF) £7.50

Tom Browns Pineapple Magnum, Meringue, Grapefruit (V) (GF) £6.95

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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