

## Appetisers

Home Made Breads with Flavoured Butters

## Starters

Cream of Celeriac Soup, Hazelnuts, Crispy Kale (V) (GF)

Chicken Liver Parfait, Apricot Chutney, Walnut, Brioche Toast

Crispy Hen's Egg, Bacon, Pea, Mushroom & Parmesan Fricassée (V)

Smoked Salmon, Dill Mayonnaise, Caviar, Lemon Mousse, Compressed Cucumber, Watercress (GF)

## Main Courses

Butter Poached Chicken, Crispy Skin, Potato Rosti, Creamed Cabbage, Artichoke, Chestnut Mushrooms,  
Chicken Jus (GF)

Smoked Haddock & Cheddar Fishcakes, Creamed Leeks, Watercress, Poached Egg

Crispy Pork Belly, Cep Mushroom Pearl Barley Risotto, Carrot Purée, Tarragon, Jus

Spiced Falafel, Feta, Pomegranate, Pickled Red Cabbage, Chilli Peppers, Coconut Yoghurt (V)

Scottish 8oz Pave of Beef (*Best Medium Rare*) Served with Home Dried Tomato, Grilled Mushroom,  
Pepper Sauce & Beef Dripping Chunky Chips (GF)  
*(£2.50 Supplement with this dish)*

## Sides *All £3.95*

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Honey Glazed Chantenay Carrots & Ricotta, Truffle  
Cauliflower Cheese, Broccoli & Caper Butter, Creamed Cabbage.

Caesar Salad - Truffle & Parmesan Fries - £4.50 -

## Afters

Tom Browns Blueberry Eton Mess (V) (GF)

Chocolate Orange Brownie, Hazelnut, Honey Comb Ice Cream (V)

Portuguese Tart, Honey Ice Cream, Caramelized Fig (V)

Cheese Selection, Grapes, Celery & Wheat Crackers

*(£2.50 supplement with this dish)*

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

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