



**T O M
B R O W N S**
Celebrating
30 YEARS

Early Bird Menu

2 courses £19.95
3 Courses £24.95
27th – 31st December

Starters

Cream of Celeriac & Truffle Soup (V) (GF)
Gin & Juniper Cured Stream Trout Salad, Beetroot Coleslaw, Horseradish Cream (GF)
(£2 Supplement With This Dish)
Crispy Breaded Hens Egg, Fricassée Of Peas, Broad Beans, Bacon, Black Pudding,
Tarragon Mayonnaise
Oriental Crispy Pork & Radish Salad, Cashew Nuts, Spring Onion, Carrots

Main Courses

Crispy Pork Belly, Pearl Barley Risotto, Wild Mushrooms, Jus (GF)
Butter Poached Chicken Breast, Crispy Skin, Celeriac Dauphinoise, Truffle Sauce, Kale, Black Garlic
Purée, Crispy Chicken Wing (GF)
Beer Battered Fish, Peas, Pea Puree, Tartar Sauce & French Fries
Olive & Sun-Dried Tomato Arancini, Courgettes, Basil Pesto Puree, Almonds, Tomato Dressing (V)
8oz Pave of Beef, Chunky Chips, Roasted Tomatoes, Mushrooms, Peppercorn Sauce
(£4 Supplement With This Dish)

Side Orders

Home Made Chunky Chips, French Fries, Creamy Mash, Honey Glazed Carrots & Caraway Seeds,
Broccoli & Caper Butter, Truffle Cauliflower Cheese, Seasonal Vegetables £3.50 Each

Desserts

Sticky Toffee Pudding, Clotted Cream, Butterscotch (V)
Dark Chocolate & Cherry Pave, Amaretto Ice Cream (GF)
Mango & Passionfruit Cheese Cake (V)
Chef's Cheese Assiette

Thank you

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy

V = Suitable for vegetarians | GF = Gluten free |

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.

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

Monday to Friday Lunch 12 - 2.30pm

Sunday & Monday Dinner 6 - 9.30pm

Wednesday to Saturday Dinner 6 - 6.45pm

Your table will be required back after 2 hrs

All Tables of 8+ will require a deposit of £10

