

Appetisers

Home Made Breads with Flavoured Butters

Starters

Sweet Potato & Squash Soup, Coconut Yoghurt & Coriander Infused Rapeseed Oil (V) (GF) (Vegan)

Korean Fried Cauliflower, Soy, Sesame Seeds, Spring Onion (V)

Ham & Apricot Terrine, Tonka Bean Mayonnaise, Mixed Leaf Salad, Toasted Focaccia

Smoked Haddock Fishcake, Parsley Aioli, Nori Coated Pickled Fennel

Smoked Salmon, Pickled Cucumber, Beetroot, Dill Cream Cheese

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

Traditional Nut Roast, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Gravy (V)

Duck Breast, Creamy Mash, Confit Duck Cabbage Parcel, Roast Parsnip, Parsnip Purée, Jus

Dukkha Crusted Tofu, Baba Ganoush, Radish, Tabbouleh, Compressed Watermelon (V) (GF)

Bass Fillet, Saffron Potato Croquette, Chorizo, Beetroot Ribbons, Lovage Mayonnaise

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

Lemon Polenta Cake, Lemon Curd, Poached Rhubarb, Rhubarb Sorbet (V)

Black Forest Tart, Cherry Coulis, Crème Fraiche Sorbet (V)

Warm Jam Roly Poly, Cornflake Ice-cream (V)

Pear & White Chocolate Cheesecake, Salted Caramel, Quince Purée Pear Crisp, Pistachio Ice Cream (V)

Cheese Selection, Grapes, Celery & Wheat Crackers

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 |

All Tables must pay a £10pp deposit and will have a 2-hour duration at the table

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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