

Tom Browns A La Carte Menu



Snacks, Nibbles & Sharers

Padron Peppers

Olive oil, maldon sea salt (gf)(ve) 6.50

Croquettes

Pulled ham hock and aged cheddar 6.00

Popcorn Chicken

Ranch dressing, Cajun spice 6.00

Green Olives

Sapori D'Italia Boscaiola (gf)(ve) 5.50

Baked Sourdough

Whipped English butter, olive oil, aged balsamic (v) 4.00

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Small Plates

Chef's Soup of the Day

Warm sourdough, whipped butter (v) 7.00

Chicken Liver Parfait

Apricot & orange chutney, toasted brioche, port jelly, bacon crumb (gf*) 7.50

Whipped Goat's Cheese

Heritage tomatoes, black olive soil, croutons, basil oil, sorrel (v) 8.50

Beetroot Gnocchi

English asparagus, sunblush tomatoes, pine nuts, vegan feta, olive oil (ve) 9.50

Available as a main 17.50

Tom Browns Crispy Hen's Egg

Ham hock chowder, sorrel & honey mayonnaise (gf*) 7.50

Devonshire Crab Bruschetta

Toasted sourdough, pickled vegetables, herb oil 11.75

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Sides

Triple Cooked Chips (gf)(ve) 5.00 **French Fries** (gf)(ve) 4.50 **Spiced Potatoes** garlic aioli (gf)(ve) 4.50

Truffle Fries 22 month aged parmesan, truffle oil (gf) 5.00

Tenderstem Broccoli toasted flaked almonds (gf)(v) 5.75 **Buttered Seasonal Greens** (gf)(v) 4.75

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy or intolerance.
(v) vegetarian | (ve) vegan | (ve*) vegan on request | (gf) gluten free | (gf*) gluten free on request
All of our fish and fried potato is cooked in oil with beef dripping. Please inform your server if you would prefer it to be cooked in vegetable oil.



Main Plates

8oz 35 Day Aged British Sirloin Steak 29.50

8oz 28 Day Aged British Fillet Steak 36.00

Confit shallot, air-dried plum tomato, baby Caesar salad, triple-cooked chips
Add peppercorn sauce, blue cheese sauce or red wine jus for 2.50



Braised Shoulder of Lamb

Crushed new potatoes, chargrilled courgettes & peppers, confit tomatoes, jus (gf) 15.95

Roast Chicken

Patatas bravas, aioli, red pepper piperade, basil pesto (gf) 17.50

Beer Battered Fish & Chips

Chunky chips, crushed peas, tartare sauce, charred lemon (gf*) 17.50

Tom Browns 'Spanish Burger'

Brioche bun, chorizo, red pepper piperade, cheddar, aioli, baby gem lettuce, tomato, paprika fries 15.95

Pan Fried Cod Loin

Spiced potato terrine, goan coconut curry sauce, coriander oil (gf) 24.00

Roasted Cauliflower Steak

Spiced potatoes, chimichurri, coconut yoghurt, harissa, pomegranate, toasted almonds (ve) 14.00

Chef's Pie of the Day

Creamy mash, buttered seasonal greens, confit carrot 16.50

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Desserts

Dark Chocolate Fondant

Salted caramel sauce, peanut brittle, clotted cream ice cream (v) 7.50

English Strawberry Cheesecake

Strawberry jelly, meringue, white chocolate ice cream, fresh strawberries 8.50

Passion Fruit Parfait

Chocolate soil, blood orange sorbet, dark chocolate shard (gf)(v) 7.75

Sticky Toffee Pudding

Clotted cream ice cream, muscavado sauce, honeycomb (v) 7.75

Marshfield Farm Ice Cream (v) 4.25 or **Marshfield Farm Sorbet** (ve) 4.50

Please ask for today's selection from our award winning supplier

Artisan Cheeseboard

Keen's Cheddar, Baron Bigod, Long Clawson Stilton, crackers, orange & apricot chutney, celery, grapes 11.75