

TOM'S KITCHEN

CHELSEA

All dishes are to share, we recommend 3 or 4 dishes per person

TO START

La Latteria Burrata orange, rocket, walnuts	£6
Stracciatella fresh truffles, truffle honey	£12
Homemade Ricotta gremolata, radish, lemon	£6
Salt Cod Brandade pickled cucumbers, cod crackers, dill	£6
Juniper & Gin Cured Salmon soda bread, dill yogurt	£8
Spicy Devonshire Crab cake cucumber & quinoa salsa	£11
Mixed Grains sorrel, brown butter, miso	£6/11
Vermicelli Pasta morels, garlic, chervil sauce	£12
Charred Celeriac cured duck breast, hazelnuts, celeriac puree	£8
Cumbrian Beef Tartare black garlic aioli, new turnips, puffed rice, mustard seeds	£7
Chicken Liver Foie Gras Parfait savoury nut granola, herb toast, fruit purée	£8
Garden Lettuce Salad caesar garnish, parmesan, anchovies	£8
Heritage Beet Carpaccio oranges, beet yoghurt, beet dressing	£8

TO FOLLOW

FISH

Fish Pie cider, leeks, mussels, cod, parsley crumb	£12
Mini Tom's Kitchen Fish & Chips tartare sauce	£10
Charred Squid rocket & watercress salsa verde	£18
Monkfish Tail orange and broccoli salty fingers, sea beet	£25
Shetland Salmon Fillet cauliflower, cauliflower crumble	£19
Mussels Wimbledon copper ale, mustard, parsley, shallots, garlic	£15
Cod Dog tartare sauce, shredded lettuce, Frenchie's mustard, cucumber	£14

MEAT

Soya Braised Beef Cheeks garlic puree, cabbage	£22
Cumbrian Pork Chop burnt apple puree, crackling	£18
Chicken Schnitzel raw courgette, cashew mayonnaise, slow roast tomato, burnt aubergine	£12
TK 7 Hour Cooked Shoulder Of Lamb Hot Pot	£26
Spatchcock Norfolk Quail peanut sauce, pickled sweet cucumber, buttermilk	£19
Cumbrian Rib Eye Steak 350g béarnaise butter	£40
Herdwick Lamb Spiced Cutlets curry yoghurt, lemon	£26
Chateaubriand 400g onion tart, peppercorn sauce	£50
Cumbrian Shorthorn Sirloin Steak 250g peppercorn sauce	£35
Tom's Kitchen Chicken Burger spiced ketchup, mixed coleslaw, sesame bun	£12

VEG

Courgette & Pistachio Risotto pistachio oil	£12
Pickled Cauliflower Salad curry flavours, turmeric, cashew, raisins	£12

SIDES

Nutbourne Tomatoes, olives, mint, house dressing	£4.50
New Season Jerseys, salt, butter	
Seasonal Broccoli, wild garlic	
Green Salad, micro cresses, house dressing	
Heritage Carrots, spiced honey	
Mac & Cheese (add truffle for £2)	
Triple Cooked Chips	
Skin On French Fries	

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All our dishes are cooked fresh to order. Dishes will arrive at your table at different times. Our food is prepared in an environment where nuts and shellfish are present. Please be aware that game may contain shot. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. If you have any allergen queries, please speak to a member of our team.