

TOM'S KITCHEN

CHELSEA

SMALL PLATES all for £6 each

- Stracciatella *
pepper purée, dried peppers, rocket
- Beet Cured Salmon *
beet yoghurt, soda bread
- Spicy Devonshire Crab Cake 
cucumber & quinoa salsa
- Courgette & Dukka Salad 
cashew mayo, chickpea arancini, pistachios
- House Cured Beef Bresaola *
sorrel & walnut pesto, dried tomatoes, parmesan
- Chicken Liver Foie Gras Parfait 
toast, savoury nut granola, fruit purée
- Handpicked Crab *
gazpacho, avocado curd, olives
- Chargrilled Jumbo Prawns *
courgette spaghetti, garlic, tomatoes, basil
- Duroc Pork Spare Rib *
honey glaze, peanut & sesame crumb

MAIN DISHES

- Tom's Kitchen Fish & Chips  £18
crushed peas, tartare sauce
- Chargrilled Cornish Turbot * £26
seasonal vegetables from our West Sussex farm
- Roast Cornish Hake * £22
shitake mushroom purée, mushroom broth,
tenderstem broccoli
- Lentil Burger £18
aubergine relish, mozzarella, grilled peppers,
French fries
- Chicken Schnitzel  £19
cherry tomato sauce, aubergine, coriander
- Tom's Kitchen Chicken Burger £18
spiced ketchup, pickled onion, sesame saffron
bun, dynamite sauce, French fries
- Spring Pea Risotto *  £16
garlic purée, broad beans, mint oil
- Salt Marsh Lamb Rump * £22
spiced yoghurt, roast lemon

TO SHARE

- Txuleta Galician Beef Sirloin Steak 500g * £59
pepper sauce, onion tatin
- Cumbrian Côte de Boeuf 400g * £49
béarnaise sauce
- Chateaubriand 600g *  £65
pepper sauce, béarnaise sauce
- 7 Hour Shoulder of Lamb *  £52
mash potatoes, balsamic onions
- Shetland Salmon Fillet * £45
green beans, confit shallots, new potatoes,
lemon butter sauce
- Line Caught Tuna Niçoise *  £35
Cacklebean egg, new potatoes, green beans,
shallots, tomatoes, croutons, balsamic dressing
- Vegetarian Sharing Board £28
stracciatella, avocado, chickpea arancini, cherry
tomato salsa, aubergine purée, feta, toast

SIDES £4.5 each or any two sides for £7.5

- Nutbourne Tomatoes, olives, mint, house dressing, capers *
- Cornish Mid Potatoes *
- Green Bean & Shallots*
- West Sussex Green Salad, house dressing *
- Mac & Cheese (add truffle for £2)
- Triple Cooked Chips * (add fresh summer truffle £3)
- Skin On French Fries *

We work closely with Indie Ecology on our food waste management.

Some of the ingredients on our menu, include vegetables produced from our own plot of land in West Sussex using compost which has been produced from our own food waste.

We are able to manage exactly what is grown with an attention to detail which is reflected within our menu.

For more information, visit www.indieecology.com

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Tom's Classic dishes are highlighted with our signature animals



All our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. 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. Gluten Free items and dishes which can be prepared as Gluten Free are highlighted with an *.