

T O M ^s K I T C H E N

— B I R M I N G H A M —

GLUTEN FREE MENU

STARTERS

Chicken Liver & Foie Gras Parfait £9.50
dried fruit purée, gluten free toast

Steak Tartare £11/£20
black garlic mayo, turnips, puffed rice, mustard seeds

Salt Cod Brandade £7
pickled cucumbers, dill oil

Homemade Ricotta £8
pink radish, gremolata, lemon

Salt Baked Heritage Carrot Salad £8
orange yoghurt, frisée salad, oranges

MAINS

7 Hour Confit Herdwick Lamb (to share) ^o £50
balsamic onions, mashed potato

Poached Cornish Plaice £23
broccoli, foraged sea vegetable, hazelnuts,
chive butter sauce

Roast Topside of Lamb £26
lyonnaise potatoes, hispi cabbage, peas, rosemary sauce

Roast Cauliflower with Chickpea Tagine £16

Steamed Mussels £20
garlic, shallots, white wine

Roast Shetland Salmon £22
chorizo, squid, clams, mussels, saffron sauce

Spring Pea Risotto £15
garlic purée, Ticklemore goat's cheese

250g Dexter Flat Iron Steak £22

225g Cumbrian Rump Pavé Steak £25

225g Shorthorn Rib Eye Steak £28

350g Pork Cutlet, apple sauce, crackling £22

225g Shorthorn Sirloin Steak £28

650g Cumbrian Chateaubriand Steak £70

All sauces £1.50
béarnaise butter/peppercorn/whiskey & bacon

SIDES

Triple Cooked Chips (add truffle £1)

Green beans

Spring onion mashed potato

Seasonal vegetables

Roast Heritage Carrots

Broccoli, wild garlic

Rocket salad, balsamic parmesan

DESSERTS

Mango Mousse £8
tapioca, coconut sorbet, mango

Summer Sundae £7/£10
peaches, strawberries, jelly

Selection of Homemade Ice Cream & Sorbet £7