

# T O M S K I T C H E N

## — CANARY WHARF —

### FOR THE TABLE

Homemade Crusty Bread £4 • Red Pepper Hummus £4  
Green Olives £4 • Lamb Croquettes £4

#### STARTERS

Chicken Liver & Foie Gras Parfait* grape chutney, toasted brioche	£9
Spicy Devonshire Crab Cake cucumber & quinoa salsa	£9
Steak Tartare * confit egg yolk, rocket	£10/19
Salt Cured Duck Breast* charred celeriac, celeriac purée, hazelnut dressing	£8
La Latteria Burrata * pepper purée, dried peppers, rocket, basil oil	£8
Cream of Celeriac Soup * celeriac purée, truffled croutons, pickled celeriac	£6
Pressed Ham Hock Terrine * beer pickled shallots, piccalilli, herb toast	£9
Macaroni Cheese add truffles £2	£7/12
Potted Kiln Smoked Salmon* pickled cucumber, watercress, toast	£9

#### GRILL

200g Txuleta Galician Beef Fillet Steak onion tatin, truffle jus	£30
200g Cumbrian Ribeye Steak * béarnaise butter or peppercorn sauce	£28
Lake District Barnsley Chop * crushed tarragon potatoes, lamb jus	£24
250g Txuleta Galician Beef Sirloin Steak * black pepper sauce	£26
220g Cumbrian Pork Chop * burnt apple purée, crispy skin, pork jus	£18
550g Scottish Chateaubriand * pepper sauce, truffle jus, triple cooked chips	£60

#### MAINS

Chicken Schnitzel confit cherry tomatoes, basil oil	£20
Venison Casserole root vegetable mash, redcurrant jelly	£22
Roast Pork Belly * choucroute, grain mustard sauce	£21
Fish & Chips beer batter, crushed peas, tartare sauce	£17
Roast Shetland Salmon * couscous, chorizo, squid, clams, mussels, saffron sauce	£22
Wild Mushroom Risotto * king oyster mushrooms, parmesan, truffles	£18
Tom's Vegetarian Burger lentil patty, aubergine relish, mozzarella, grilled peppers, French fries	£16
Seared Tuna Steak * escabeche, saffron cream sauce	£24
Tom's Kitchen Fried Spiced Chicken Burger saffron bun, pickled red onion, paprika yoghurt, cabbage slaw	£18

#### SIDES— all £4 each or choose 2 for £7.5

Triple Cooked Chips* (add & parmesan £2)
Skin On French Fries *
Green Beans, confit shallots *
Spring Onion Mashed Potato *
Rocket Salad, balsamic, parmesan *
Roast Pumpkin, sage & pumpkin seeds *

#### DESSERTS

Hot Chocolate Fondant, vanilla ice cream	£7	Banoffee Gâteau, rum & raisin ice cream	£7
Sticky Fig & Toffee pudding, vanilla crème fraiche	£7	Blackberry Winter Fruit Cobbler,	£7/12
Milk Chocolate & Peanut Butter Mousse, crunchy peanut butter parfait, ganache, peanut brittle	£7	blackberry ripple ice cream	
Selection of British Cheese, chutney, crackers *	£10	Selection of Homemade Ice Cream and	£7
		Sorbet *	

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. For allergen enquiries please ask a member of our team. Prices are inclusive of VAT & a discretionary 12.5% service charge will be added to your bill. \*denotes Gluten Free options or the dish can be adapted to Gluten Free  
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