

TOM'S KITCHEN

CHELSEA

SMALL PLATES all for £6 each

- La Latteria Straciatella *
mushroom purée, pickled mushrooms, herbs
- Line Caught Tuna Tartar*
crushed avocado, coriander, pickled mouli, wasabi mayo
- Spicy Devonshire Crab Cake
cucumber & quinoa salsa
- Courgette & Dukka Salad
cashew mayo, chickpea arancini, pistachios
- House Cured Beef Bresaola *
butternut squash, sage, pumpkin dressing
- Chicken Liver Foie Gras Parfait
toast, savoury nut granola, fruit purée
- Brixham Crab on Toast *
lemon purée, mayonnaise, avocado, rocket, basil
- Chargrilled Jumbo Prawns *
peperonata, basil oil
- Ham Hock Ballotine *
piccalilli, fruit purée, beer pickled shallots, dill oil

MAIN DISHES

- Tom's Kitchen Beer Battered Fish & Chips £18
crushed peas, tartare sauce
- Chargrilled Cornish Halibut * £26
garnish from our farm
- Roast Cornish Cod * £22
escabeche, saffron cream sauce
- Lentil Burger £18
aubergine relish, mozzarella, grilled peppers,
cashews, French fries
- Chicken Schnitzel £20
cherry tomato sauce, aubergine, coriander
- Tom's Kitchen Chicken Burger £18
spiced ketchup, pickled onion, sesame saffron
bun, dynamite sauce, French fries
- Wild Mushroom Risotto * £18
king oyster mushrooms, parmesan, truffle
- Niçoise Salad * £20
Hot Smoked Salmon, Cacklebean egg, new
potatoes, green beans, shallots, tomatoes,
croutons, balsamic dressing

THE GRILL

- 250g Galician Sirloin Steak * £30
bone marrow croquette, pepper sauce
- 180g Txuleta Fillet of Beef * £32
mushroom duxelle, truffle jus
- 225g Cumbrian Rump Pavé Steak * £26
béarnaise sauce
- Salt Marsh Lamb Rump * £22
spiced yoghurt, roast lemon
- Bodmin Moor Venison Haunch Steak * £23
kohlrabi & hazelnut remoulade, juniper salt,
game sauce

TO SHARE

- 600g Cumbrian Côte de Boeuf * £60
béarnaise sauce
- 600g Chateaubriand * £60
onion tatin, béarnaise sauce
- 7 Hour Shoulder of Lamb * £52
mash potatoes, balsamic onions
- 1kg Slow Cooked Pork Shoulder * £52
spiced chickpea & pepper stew, almonds,
pomegranate

SIDES £4.5 each or any two sides for £7.5

- Honey Glazed Carrots *
- King Edward Mash Potatoes *
- Buttered Swiss Chard *
- Green Salad, house dressing *
- Truffled Leeks
- Mixed Winter Cabbage & Bacon *
- Mac & Cheese (add truffle for £2)
- Triple Cooked Chips * (add truffle £3)

We work closely with Full Circle Farming 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.fullcirclefarms.co.uk

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