

T O M S K I T C H E N

B I R M I N G H A M

FOR THE TABLE

Homemade Crusty Bread £4 • Sweet Potato Hummus £4 • Mixed Spiced Peanuts £3.5
 • Mixed Olives £4 • 3 Cheese Croquettes, smoked paprika mayo £4

STARTERS

Chicken Liver & Foie Gras Parfait * grape chutney, toasted brioche	£9.5
Spicy Devonshire Crab Cake cucumber & quinoa salsa	£11
Steak Tartare * confit egg yolk, rocket, sourdough	£11/21
Pan-Fried Scallops* fruit pig black pudding, apple, pork crunch, chive oil	£13.5
Homemade Ricotta * spring peas, radishes, mint oil	£9
Leek & Potato Soup smoked haddock, Avruga caviar	£7.5
Caesar Salad * sourdough & kale crisps, romaine lettuce, anchovies, parmesan	£9
Macaroni Cheese add truffle £2	£7/12
Cured Monkfish * coconut yogurt, lime, coriander	£9.5

GRILL

200g Hangar Steak *	£21
225g Cumbrian Rump Pave Steak *	£25
225g Shorthorn Ribeye Steak *	£28
300g Pork Cutlet, apple sauce, crackling *	£23
225g Shorthorn Sirloin Steak *	£28
600g Cumbrian Chateaubriand*	£70

Our Grill is served with Triple Cooked Chips
 Add a sauce £1.5 each:
 Béarnaise Butter/Blue cheese/Peppercorn/
 Whiskey & Bacon

MAINS

Chicken Schnitzel confit cherry tomatoes, basil oil	£19
Bream Fillet saffron vinaigrette, red pepper puree, picholine olives	£20
Pan Fried Fillet of Cod * spring vegetables, samphire, watercress veloute, nasturtium, chive oil	£22
Fish & Chips beer batter, crushed peas, tartare sauce	£17
Roast Rump of Lamb * spinach, wild garlic, pickled mushrooms, roasted shallots, Madeira sauce	£26.5
Spaghetti Pasta peas, asparagus, baby spinach, parmesan	£16
Pan Roasted Breast of Duck* leg bon bon, savoy cabbage, carrot, pine	£26
Sweet Potato & Chickpea Burger aubergine relish, mozzarella, grilled piquillo peppers, black olive tapenade, sweet potato fries	£16
7 Hour Confit Herdwick Lamb (to share)* balsamic onions, mashed potato	£52
Tom's Kitchen Burger aged cheddar, bacon, tomato, gherkins, onion relish, triple cooked chips	£17

SIDES – all £4.5 each or choose 2 for £8

Triple Cooked Chips* (add truffles & parmesan £2)
 Skin On French Fries *
 Spicy Roast Cauliflower, tahini, sesame oil, almonds *
 Spring Onion Mashed Potato *
 Rocket Salad, blue cheese, pear, walnuts *
 Crushed Peas, mint *

DESSERTS

Lemon & Pistachio Cheesecake, rhubarb sorbet	£8	Banoffee Gâteau, rum & raisin ice cream	£7.5
Chocolate Crèmeux, passionfruit, hazelnut tulle	£8	Vanilla Crème Brûlée, roasted apple purée,	£7
Treacle Tart, stem ginger ice cream, golden syrup gel	£7	granny smith sorbet	
Selection of British Cheese, chutney, crackers *	£10	Selection of Homemade Ice Cream and Sorbet *	£6