

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

— CANARY WHARF —

FOR THE TABLE

Homemade Crusty Bread
 Red Pepper Hummus *
 Green Olives *
 Black Pudding & Apple Croquettes
 Salmon Rillettes

Shall we start with a drink

French Martini
 grey goose vodka, chambord, pineapple juice

Tom's Deluxe
 belvedere vodka, blackberry, strawberry, champagne

Berry Mojito
 strawberry, raspberrry, fresh mint, fresh lime juice, cranberry juice

Caipirinha
 Sagatiba pura cachaca, lime, sugar

Looking to Host an Event?

Contact our events team for more information on our private event spaces, available from 6 to 100 guests 7 days a week!

canarywharf@tomskitchen.co.uk
 020 3011 1555



TO START

£4 Spicy Devonshire Crab Cake
 cucumber & quinoa salad, roast red pepper purée

£4 Charcuterie Board *
 cured duck, pork rillettes, Bayonne ham, grape chutney, celeriac remoulade, toast

£4 Homemade Ricotta *
 spring peas, radishes, mint oil

£4 Chilled Pea Soup *
 fresh peas, lemon, crème fraiche, olives

£10 Caesar Salad *
 sourdough & kale crisps, romaine lettuce, anchovies, parmesan

£8 Ceviche of Salmon *
 pink peppercorn dressing, celeriac remoulade

£12 Peppered Shrimp & Blood Orange Salad *
 beefsteak tomato, almond & peanut spiced crumb, vanilla & lime dressing

£6 Cumbrian Beef Tartare *
 black garlic aioli, baby turnips, puffed rice

£10 Chicken Liver Foie Gras Parfait *
 cauliflower piccalilli, pickled onions, spiced mango purée, peanut crumb

£10/16 Tagliatelle Pasta
 peas, asparagus, baby spinach, parmesan

£8/14 Kale Salad *
 cashew cream, apple, poppy seeds, sprouted grains, shiitake mushrooms

SIDES £4.5 each or any two for £8

Crushed Peas, mint *
 House Green Salad, lemon dressing *
 Creamed Baby Spinach, garlic *
 Mac & Cheese (add truffle for £3)
 Beef Fat Chunky Chips *
 Potato Fries, herb salt *
 Sweet Potato Fries, rosemary salt *
 Basmati Rice, ginger, garlic, dried fruit, pistachio *

TO FOLLOW

£17 Tom's Kitchen Fish & Chips
 crushed peas, tartar sauce, beef fat chunky chips

£20 Tandoori Chicken Schnitzel
 spiced basmati, cabbage slaw, pickled red onion, almond sauce

£21 Roast Pork Belly *
 apple glaze, crushed carrots, grilled cabbage, grain mustard

£16 Sweet Potato & Chickpea Burger *
 aubergine relish, mozzarella, grilled piquillo peppers, black olive tapenade, sweet potato fries

£22 Roast Shetland Salmon *
 beetroot & blood orange salad, beetroot dressing

£18 Tom's Kitchen Chicken Burger
 spiced ketchup, pickled onion, pepper relish, sesame saffron bun, dynamite sauce, French fries

£16 Courgette & Pistachio Risotto *
 courgette purée, pistachio oil

£14 Grated Slaw Salad *
 mixed heritage carrots, courgette, Napa cabbage, lime & chili dressing, peanuts, coconut

£22 Roast Pollock Fillet *
 shiitake mushrooms, shiitake broth, ricotta gnocchi

£16 Eversham Asparagus
 herb sabayon, poached Cacklebean egg, pea pancake

THE GRILL

£26 Lake District Lamb Rump *
 charred hispi cabbage, mint jus

£60 600g Côte De Boeuf *
 béarnaise butter, chunky chips

£26 250g Txuleta Galician Beef Sirloin Steak *
 black pepper sauce

£30 200g Cumbrian Ribeye Steak *
 béarnaise butter

£18 220g Cumbrian Pork Chop *
 burnt apple purée crispy skin, pork jus

All our dishes are cooked fresh to order. Dishes will arrive at your table at different times. Our food is prepared in an environment where nuts and shellfish are present. Please be aware that game may contain shot. 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.

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