

TOM'S KITCHEN

CHELSEA

For The Table

Freshly Baked Bread, marmite butter £5 ~ Marinated Olives, citrus flavours £4 ~ Marmite & Rosemary Nuts £3
Dukka & Chickpea Arancini, cashew mayo £5 ~ Pork Rillettes, piccalilli £3.5

TO START

Homemade Ricotta * spring peas, radishes, mint oil	£9
Cumbrian Beef Tartar black garlic aioli, baby turnips, puffed rice	£12
Spicy Devonshire Crab Cake cucumber & quinoa salad, roast red pepper purée	£11
Kale Salad * cashew cream, apple, poppy seeds, sprouted grains, shiitake mushrooms	£8/£14
Peppered Shrimp & Blood Orange Salad * beefsteak tomato, almond & peanut spiced crumb, vanilla & lime dressing	£13
Chicken Liver Foie Gras Parfait cauliflower piccalilli, pickled onions, spiced mango purée, peanut crumb	£10
Grated Slaw Salad * mixed heritage carrots, courgette, Napa cabbage, lime & chili dressing, peanuts, coconut	£8/£14
Treacle Cured Cod Loin * treacle, lemon purée, sea vegetables, pickled baby beets	£13
Caesar Salad * sourdough & kale crisps, romaine lettuce, anchovies, parmesan - add smoked chicken £5	£9
Tagliolini Pasta peas, asparagus, baby spinach, parmesan	£10/£16

MAIN DISHES

Tom's Kitchen Beer Battered Fish & Chips crushed peas, tartare sauce, beef fat chunky chips	£18
Scallops & Fruit Pig Black Pudding * peas, mint, balsamic & shallot sauce	£24
Roast Pollock Fillet * shiitake mushrooms, shiitake broth, ricotta gnocchi	£22
Sweet Potato & Chickpea Burger aubergine relish, mozzarella, grilled piquillo peppers, black olive tapenade, sweet potato fries	£18
Tandoori Chicken Schnitzel spiced basmati, cabbage slaw, pickled red onion, almond sauce	£24
Tom's Kitchen Chicken Burger spiced ketchup, pickled onion, pepper relish, sesame saffron bun, dynamite sauce, French fries	£18
Courgette & Pistachio Risotto * courgette purée, pistachio oil	£18
Baked & Salted Cod dill mash, broccoli purée, brandade sauce	£20
Eversham Asparagus herb sabayon, poached Cacklebean egg, pea pancake	£16

THE GRILL

250g Grilled Hanger Steak * béarnaise sauce, watercress salad	£19
550g Galician Ribeye Steak * béarnaise sauce, watercress salad	£55
220g Grilled Flat Iron Steak * béarnaise sauce, watercress salad	£18
200g Cumbrian Ribeye Steak * béarnaise sauce, watercress salad	£28
250g Galician Beef Fillet béarnaise sauce, watercress salad	£30
Roast Pork Belly * apple glaze, crushed carrots, grilled cabbage, grain mustard	£24

TO SHARE

On The Bone Whole Baked Bream * saffron vinaigrette, red pepper purée, picholine olives	£40
600g Chateaubriand * onion tatin, béarnaise sauce, watercress salad	£60
7 Hour Shoulder of Lamb * spring onion mash potatoes, balsamic onions	£52
Jays Lamb Shank Curry spiced basmati rice, cauliflower bhaji, poppadoms, cucumber yogurt, mango chutney	£40

SIDES £4.5 each or any two sides for £8

Crushed Peas, mint *
Mixed Slaw Salad, coriander, sesame seeds *
Spicy Roast Cauliflower, tahini, sesame oil, almonds *
House Green Salad, lemon dressing *
Buttered Baby Spinach, garlic *

Mac & Cheese (add truffle for £2)
Beef Fat Chunky Chips
Potato Fries, herb salt
Sweet Potato Fries, rosemary salt
Basmati Rice, ginger, garlic, dried fruit, pistachio

All our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. 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. Gluten Free items and dishes which can be prepared as Gluten Free are highlighted with an *.