

TOM'S KITCHEN

CHELSEA

THE WEEKEND SHARERS

Roast of the day (ask your server for more details)
for 2/3 people; Served with all the trimmings and Yorkshire puddings

600g Chateaubriand
Onion tatin, béarnaise sauce

7 Hour Shoulder of Lamb
Mash potatoes, balsamic onions

BRUNCH SPECIALS

Acai Superfruit Bowl
banana, coconut shavings, granola

Pancake
blueberry compote, blueberry labneh

140g 7i a Vf]Ub Minute Steak
7 acklebean 7]YX egg, potato rosti

THE DRINK SESSION

Classic Mary
Ketel One Vodka, Lea & Perrins Worcester Sauce, celery juice, celery salt, heritage tomato puree, tobasco

Blonde Mary
Tequila Altos Blanco, yellow bell peppers, celery juice, yellow beetroot, horseradish, pineapple juice, hot sauce

From The Roots
Saylor Jerry spiced rum, Fresh beetroot juice, Fresh lime, Angostura bitters, Almond syrup

Mescalita
Mild Mezcal Del Maguey Vida, Fresh lime juice, Fresh orange juice, orange bitters, Agave nectar optional

Breakfast Martini
Botanist gin, Apricot marmalade, Cointreau, Fresh lemon juice

- \$'a]bi 7Yg Bottomless Droscecco

Freshly Squeezed Orange or Apple Juice

Freshly Squeezed Cucumber, Apple & Mint

Freshly Squeezed Apple, Carrot & Ginger

Looking to Host an Event?

Contact our events team for more information on our private event spaces, available from 6 to 60 guests 7 days a week!

chelsea@tomskitchen.co.uk
020 7349 0202

AVAILABLE ALL DAY

£45 Tom's Breakfast Grill (Tom's Kitchen Breakfast also available)
two fried eggs, bacon, two sausages, grilled tomato, lamb cutlet, Portobello mushroom, Heinz baked beans, black pudding, toast

£60 Tom's Vegetarian Breakfast Board
crushed avocado, quinoa & cucumber salad, feta in dukha crumb, courgette & dukha salad, cashew mayonnaise, tomato shallot sauce, pickled radish toasted muffin

Eggs Benedict £14
Cacklebean eggs, Parma ham (add truffle for £3)

£10 Eggs Royale
Cacklebean eggs, Cornish smoked salmon

£9 Baked Shakshuka Eggs
Cacklebean eggs, Sumac yogurt, red pepper relish

£1& Crab & Prawn Benedict
Cacklebean eggs, crab, prawns, mayonnaise, citrus, chilli, hollandaise, sourdough muffin

Croque Monsieur £14
Truffle, Parma Ham, brioche, mixed organic farm salad

£10 French Toast
caramelized apples, cinnamon cream

£10 Poached Eggs & Avocado
Cacklebean Eggs, crushed avocado, chili, mixed seeds, cashew nuts, grilled wheat toast

TO START (available from 12 noon))

£9 Homemade Ricotta *
spring peas, radishes, mint oil

£10 Cumbrian Beef Tartar
black garlic aioli, baby turnips, puffed rice

£11 Spicy Devonshire Crab Cake
cucumber & quinoa salad, roast red pepper purée

£15 Grated Slaw Salad *
mixed heritage carrots, courgette, Napa cabbage, lime & chili dressing, peanuts, coconut

£4.5 Chicken Liver Fois Gras Parfait
cauliflower piccalilli, pickled onions, spiced mango purée, peanut crumb

£5.5 Tagliolini Pasta
peas, asparagus, baby spinach, parmesan

£5.5 Caesar Salad *
sourdough & kale crisps, romaine lettuce, anchovies, parmesan add smoked chicken £5

MAINS (available from 12 noon)

£21 Tom's Kitchen Fish & Chips
crushed peas, tartare sauce

£14 Baked & Salted Cod
dill mash, broccoli purée, brandade sauce

£18 Sweet Potato & Chickpea Burger
aubergine relish, mozzarella, grilled piquillo peppers, black olive tapenade, sweet potato fries

£24 Tandoori Chicken Schnitzel
spiced basmati, cabbage slaw, pickled red onion, almond sauce

£18 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

£19 250g Grilled Hanger Steak *
béarnaise sauce, watercress salad

£24 Roast Pork Belly *
apple glaze, crushed carrots, grilled cabbage, grain mustard

SIDES £4.5 each or any two sides for £8

Crushed Peas, mint

Mixed Green Salad, lemon dressing

Mac & Cheese (add truffle for £2)

Beef Fat Chunky Chips

Sweet Potato Fries, rosemary salt

Mixed Slaw Salad, coriander,

sesame Baby Spinach, garlic

Selection of Farm Vegetables

DESSERTS

£6 Chocolate Brownie

Walnut crunch topping,
vanilla ice cream, chocolate sauce

£6 Apple & Rhubarb Crumble
custard

£6 Crème Brulee of the day
Ice cream

£7 Raspberry & Almond Bakewell
vanilla ice cream, raspberry coulis



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.