

For The Table

Freshly Baked Bread, marmite butter $\pounds 5 \sim$ Marinated Olives, citrus flavours $\pounds 4 \sim$ Marmite & Rosemary Nuts $\pounds 3$ Dukka & Chickpea Arancini, cashew mayo $\pounds 5 \sim$ Sweet Potato Hummous, sweet potato crisps, $\pounds 3.5 \sim$ Kabanos $\pounds 2$

STARTERS-TOMSCLASSICS		STARTERS - TOM'S SEASONAL	
Chicken Liver Parfait * grape chutney, toasted brioche	£10	Stracciatella * (v) gremolata, walnut dressing, fruit & nut crisp bread	£10
Curried Crab Cake red onion relish, black garlic aioli, pickled szechuan cucumber	£12	Potato Beignets (v) buttery chive sauce, grilled leek & truffle	£12
Tom's Charcuterie Board * cobble lane cured meats, pork rillettes, chicken liver parfait, celeriac remoulade, toasted brioche, sourdough,	£13.5	Peppered Prawns * blistered red pepper, pickled plums, lime dressing, spicy peanuts	£13
pickles House Made Ricotta * (v)	£9	Fried Calamari black ink tempura, garlic aioli	£11
aged balsamic pickled mushrooms, grilled sour dough, dried herbs, portobello mushroom vinaigrette, pinenuts		Salt Baked Beetroot Carpaccio* (v) beetroot molasses, burnt orange	£7
Endive, Walnut & Colston Basset Stilton Salad * (v) blue cheese dressing	£9	Soon oo melassoo, somi orango	
MAINS - TOM'S CLASSICS	-	MAINS - THE GRILL	
Tom's Kitchen Beer Battered Fish & Chips haddock fillet, crushed peas, tartare sauce, chunky chips	£19	250g Grilled Hanger Steak * béarnaise sauce, watercress salad	£19
Tom's Chicken Burger spiced ketchup, sweet pickled onion, sesame saffron bun, dynamite sauce, French Fries	£18	250g Galician Beef Fillet * béarnaise sauce, watercress salad, fries	£30
TK Ultimate Veggie Burger (v) sweet potato chickpea & shitake patty, aubergine relish, grilled piquillo & mozzarella, rocket, sweet potato fries	£17	SHARING & CARING	
Tom's Classic Fish Pie smoked haddock, cod, salmon, leeks, peas, creamy	£19	600g Herb Brined Chateaubriand for 2 * onion tatin, béarnaise sauce, red wine sauce, watercress salad	£60
mash, herb crust The Mega Truffle Mac 'n' Cheese (v) parmesan, mature cheddar, Gruyère, Taleggio	£14	Tom's 7 Hour Shoulder of Lamb * spring onion mash potatoes, balsamic onions	£52
		1KG Steamed Cornish Mussels * Wimbledon IPA, shallots, crispy smoked bacon, English mustard	£26
mains - tom's seasonal			
Spatchcock Grilled Chicken * green olive pesto, baby spinach, rosemary chicken jus	£24		
Curry Spiced & Baked Cod Fillet chickpeas, black rice	£19	SIDES £4.5 each or any two sides for £8	
Cauliflower & Chickpea Tagine (v) black rice, coconut, coriander	£16	All potatoes grown by hand from Chris Hayseldons Farm, Suffolk Skinny Potato Fries, herb salt Tom's Chunky Triple Cooked Chips Sweet Potato Fries, rosemary salt House Green Salad, lemon dressing Seasoned Buttered Kale * Spicy Roast Cauliflower, tahini, sesame oil, almonds * Buttered Baby Spinach, garlic	
Beef Bourguignon Pie smoked bacon, portobello mushrooms, braised shallots, puff pastry	£14		
Glazed Pork Rib spiced butternut squash puree, miso grains & sorrel	£15		
Lake District Farmers 200g Steak Frite * grilled rib eye, parsley butter, steak salt, fries	£28	Mixed Slaw Salad, coriander, sesame seeds Mac & Cheese (add truffle for £2)	