

Breakfast (UNTIL 11.30AM)

Toasted White, Wheat or Bagel £3.5
choice of preserves, honey, peanut butter,
marmite, nutella or cream cheese

Fresh Chopped Seasonal Fruit £6

Fruit Breakfast Granola £6
honey, Greek yoghurt, milk

Porridge £5
chopped banana or honey

BRUNCH CLASSICS (all day)

Tom's Full English £15
two fried eggs, bacon, sausage, grilled tomato,
portobello mushroom, Heinz baked beans,
black pudding, toast

Tom's Vegetarian Breakfast v £12
crushed avocado, choice of eggs, crispy feta cheese,
tomato, mushroom, Heinz baked beans, toasted muffin

Eggs Benedict / Florentine v £10

Eggs Royale £12

Truffle Eggs Benedict £19

Crushed Avocado on Toast £8.5
chilli, mixed seeds, cashew nuts

Brioche French Toast v £9
caramelised apples, cinnamon cream

Seasonal Berry Pancake v £9.5
maple syrup

Baked Turkish Eggs v £10
sumac yoghurt, sourdough

BRUNCH BUILDERS

Why not add something extra?
(to accompany a menu dish, not sold separately)

Griddled Bacon £4 • Crispy Black Pudding £4

Sautéed Potatoes & Chorizo £5 • Feta £4

Smoked Salmon £6 • Sliced Avocado £4

Roasted Tomatoes £3 • Baked Beans £3

STARTERS

(from 11.30am)

Chicken Liver & Foie Gras Parfait £9.5
brioche, granola, dried fruit purée

Steak Tartare £11 / £20

black garlic mayo, turnips, puffed rice, mustard seeds

Spicy Devonshire Crab Cake £11
cucumber & quinoa salsa

Homemade Ricotta v £8
pink radish, gremolata, lemon

Salt Baked Heritage Carrot Salad v £8
orange yoghurt, frisée salad, oranges

Salt Cod Brandade £7
pickled cucumber, dill oil, crispy skin

Macaroni Cheese £7 / £12
add truffle £2

MAINS

(from 11.30am)

Chicken Schnitzel £19
dukkah courgette, aubergine purée, cashews, tomato
sauce

Tom's Kitchen Burger £17
aged cheddar, bacon, gherkins,
tomato, onion relish, triple cooked chips

225g Cumbrian Rump Pavé Steak £26

225g Shorthorn Rib Eye Steak £28

Roast Topside of Lamb £26
Lyonnais potatoes, hispi cabbage, peas, rosemary sauce

Poached Cornish Plaice £23
broccoli, foraged sea vegetables, hazelnuts, chive
butter sauce

Fish & Chips £17
crushed peas, tartare sauce

Roast Shetland Salmon £22
cous cous, chorizo, squid, clams, mussels, saffron sauce

Roast Cauliflower & Chickpea Tagine v £16

Spring Pea Risotto v £15
garlic purée, Ticklemore cheese, mint oil

All sauces £1.50

Béarnaise/Blue Cheese/Peppercorn/Whiskey & Bacon

SIDES all £4

Triple Cooked Chips (add truffle & parmesan £1)

Skin On French Fries

Spring Onion Mashed Potato

Green Beans

Seasonal Vegetables

Roast Heritage Carrots

Broccoli, wild garlic

Rocket Salad, balsamic, parmesan

DRINKS

Bloody Mary £9 • Champagne Irroy, Carte D'or, Brut NV £10
Champagne Gaston Chiquet, 1er Cru, Brut Rose NV £12.5
Orange Juice £4 • Apple Juice £4 • Beetroot, Apple & Celery Juice £5
Cucumber, Apple & Mint Juice £4.5 • Apple, Carrot & Ginger Juice £4.5