

TOM'S KITCHEN

— ST KATHARINE DOCKS —

LUNCH & DINNER

APERITIFS £8.75

- Clementine Bubbles, orange & lemon, prosecco
Jerry's Sour, spiced rum, vanilla vodka, lemon
Chelsea Gardens, gin, cucumber, apple, elderflower
Summer Breeze, vodka, fraise de bois, strawberries

SNACKS FOR THE TABLE

- Green Olives • Olive Bar Mix • Nuts £2.60 each
Selection of Bread (per person) £1.00
Red Pepper Hummus • Smoked Mackerel Pate
Black Olive Tapenade £2.00 each
Cheese Straws £2.50

OUR ETHOS



Seasonality and local produce are at the heart of Tom's Kitchen. We go to great lengths to seek out and work with the best suppliers.

Wherever possible, we use British growers or farmers, and we strive to always work with companies that share our vision, and our passion for great products.

If you'd like to know more visit www.tomskitchen.co.uk, email info@tomskitchen.co.uk or tweet @tomskitchens

STARTERS OUR CLASSICS

Chicken Liver & Foie Gras Parfait £12.50
brioche, shallot chutney

Pan Fried Foie Gras £14.75
duck egg, Ventreche bacon

Steak Tartare £12.25 / £18.00
sourdough toast, egg yolk, rocket

Spicy Crab Cake £10.50
tomato salsa

Macaroni Cheese £7.00 / £ 12.80
truffled £3.00 supplement

Caesar Salad / Chicken Caesar Salad £7.50 / £15.50
anchovies, parmesan

TO CELEBRATE THE SUMMER SEASON

Green Salad £8.00
avocado, cucumber, spring onions

'Super' Summer Salad £9.75
quinoa, feta, mint, peas, broad beans

Burrata £12.00
heritage tomatoes, black olives, orange, capers

Marinated Scallop Carpaccio £15.00
roast red pepper puree

Pickled Mackerel £10.00
gooseberries, dill cucumber

Tarte Fine of Berkswell Cheese £9.50
beet salad, rocket & walnut pesto

Charred Leeks £9.00
hazelnut dressing, gribiche sauce

SHARING DISHES

(minimum of 2 people)

Charcuterie Board £13.50 / pp
foie gras parfait, pork rilette, smoked duck, Bayonne
ham, rosette salami

Fish Board £12.50 / pp
mini fishcakes, smoked mackerel pate,
smoked salmon, anchovies

Seven Hour Confit Lamb  £48.00 (for two)
mashed potato, balsamic onions

TOM'S KITCHEN

—ST KATHARINE DOCKS—

MAINS OUR CLASSICS

Beef Burger £12.00
pickled gherkins, sweet onion relish
add cheddar or bacon £1.00 each

10oz Rib Eye Steak £27.00
watercress, bearnaise or peppercorn sauce

8oz Fillet Steak £30.00
watercress, bearnaise or peppercorn sauce

Open Steak Sandwich £11.75
watercress, tomatoes, shallot rings

Shepherd's Pie £13.50
melted cheese, mixed leaves

Chicken Schnitzel £18.75
balsamic roast tomatoes, sweet peppers, pine nuts

FISH

Beer Battered Pollock & Chips £16.50
crushed peas, tartare sauce, lemon

Fish Pie  £14.50
herb crumbs

Pan-Fried Black Bream £18.50
broccoli puree, green olive dressing, chard

Poached Haddock £20.50
sweetcorn, parsley girolles

Fishcakes £13.50
buttered spinach, tomato sauce

SAVE THE SEA & OUR FIGHT AGAINST PIRACY FISHING



We use locally caught fish from our own shores and from fishermen we trust and support. Our chefs snub threatened species and we are dedicated to serving only the highest quality, ethically sourced ingredients.

For every **Pollock & Chips** we serve at any of our Tom's Kitchen restaurants we donate 50p to the Environmental Justice Foundation (EJF), a UK-based environmental and human rights charity, that works to Save the Sea.

Read more about our partnership with EJF: #SaveTheSea or on our website www.tomskitchen.co.uk !

TO CELEBRATE THE SUMMER SEASON

Summer Minestrone of Rabbit £15.00
peas, broad beans, orecchiette

Spiced Pork Belly £19.00
heritage carrots, carrot puree

Grilled Lamb Rump £21.00
borlotti beans, roast tomatoes, lamb jus

Baby Chicken £21.00
barbeque sauce, cucumber salsa

Summer Vegetable Crumble £12.50
mustard & white wine sauce, brioche & nut crumbs

SIDES all £3.50

Triple Cooked Chips

Truffle Chips, parmesan *add £1.00*

Mashed Potato

Green Beans, shallot butter

Spinach, buttered or steamed

Heritage Tomato Salad

Rocket & Parmesan Salad

Mixed Leaf Salad

Minted Crushed Peas

Grilled Courgettes, basil, sundried tomatoes

PUDDINGS all £7.00

Milk Chocolate Mousse Profiteroles, flaked almonds

Eton Mess, strawberries, raspberries

Mango Cheesecake, mango sorbet

Trio of Ice Cream £6.25

Baked Apricot Tart, pistachio frangipane, yoghurt sorbet

Raspberry Creme Brulee, raspberry sorbet

Dark Chocolate Tart, milk ice cream

Trio of Sorbet £5.50

TO SHARE:

Baked Alaska, panettone, strawberry ripple ice cream £12.50

Summer Sundae, strawberry jelly, peach sorbet, vanilla custard, pistachio £12.00

CHEESE: Selection of British Cheeses, homemade seasonal chutney £12.50 *or £3.50 each*