

TOM'S KITCHEN

— ST KATHARINE DOCKS —

WEEKEND BRUNCH BEFORE YOU START

EYE OPENERS

- Bloody Mary £8.75
- Breakfast Martini, gin, cointreau, marmalade £8.75
- Coco Fizz, lemon, jasmine, Jax Coco £3.50
- Jax Diamond, strawberry, lemongrass, Jax Coco £3.50

CHAMPAGNE (125ml)

- Champagne Collet, Brut NV £9.50
- Champagne Collet, Brut Rose NV £11.00

FRESH JUICE

- Orange • Apple • Pink Grapefruit • Carrot £3.50 each
- Beetroot, Apple & Celery • Cucumber, Apple & Mint • Apple, Carrot & Ginger

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](https://twitter.com/tomskitchens)

ALL DAY BRUNCH FAVOURITES

Eggs Benedict / Florentine	£9.00	Crisp Belgian Waffle	£9.50
Eggs Royale	£10.50	blueberry compote, chantilly cream	
Brioche French Toast	£9.50	Blueberry Pancake	£10.00
caramelised apples, cinnamon cream		maple syrup	

EVER WONDERED WHY OUR EGGS TASTE SO GOOD?



They're from Clarence Court in Liskeard, Cornwall. A cross between Old Cotswold Legbars and Mabel Pearman's Burford Browns, the hens eat grass, herbs and cereals laced with sun-drenched maize, which help produce a more intense yellow yolk.


SHARING DISHES

(minimum 2 people)

Charcuterie Board £13.50/pp	Fish Board £12.50/pp
foie gras parfait, pork rillettes, smoked duck,	mini fishcakes, smoked mackerel pate,
Bayonne ham, rosette salami	smoked salmon, anchovies
Seven Hour Confit Lamb  £48.00 for two	
mashed potato, balsamic onions	

STARTERS

Chicken Liver & Foie Gras Parfait £12.50	Chicken Caesar Salad £15.50
brioche, shallot chutney	anchovies, parmesan
Steak Tartare £12.25/ £18.00	Green Salad £8.00
sourdough toast, egg yolk, rocket	avocado, cucumber, spring onions
Spicy Crab Cake £10.50	Burrata £12.00
tomato salsa	heritage tomatoes, black olives, orange, capers
Macaroni Cheese £7.00/12.80	Pickled Mackerel £10.00
add truffle £3.00	gooseberries, dill cucumber

All of our dishes are cooked fresh to order. Dishes marked with  may take longer to prepare
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

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WEEKEND BRUNCH

MAINS OUR CLASSICS

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

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

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

Sausage & Mash £14.00
onion gravy

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

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

FISH

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

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

Fishcakes £13.50
buttered spinach, tomato sauce

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

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 !

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*)