

LUNCH & DINNER

Lunch: Mon to Fri 12.00 – 15.00 • Dinner: Mon to Sat 18.00 – 22.00 Brunch: Weekends 10.00 – 16.00

APERITIFS		FOR THE TABLE		
Gin & Tonic Primrose Hill Negroni	£9.50 £8.75 £10.50	Mixed Nuts • Green Olives • Olive Bar Mix Pork Rillettes • Mackerel Pate • Hummus	£3.50 each £3.50 each	
TOM'S KITCHEN CLASSIC • STARTERS		AUTUMN • WINTER STARTERS		
Chicken Liver Parfait brioche, shallot chutney	£11.00	Soup of the day	£6.00	
Pan Fried Duck Liver	£13.00	Goat's Curd (V) toasted brioche, truffle honey, roast pear	£10.00	
brioche, duck egg, Ventrèche bacon		Endive (V) blue cheese, walnuts, chives	£9.50	
Caesar Salad / Chicken Caesar Salad anchovies, parmesan	£7.50/ £14.00	Beetroot Feta (V) oak leaf, pine nuts, pomegranate	£10.00	
Macaroni Cheese (V)	£7.50/	ouk lear, pine nois, pomegranale		
truffled £5.00 supplement Spicy Crab Cake	£12.50 £11.00	Beetroot Cured Salmon dill & mustard dressing	£12.00	
tomato salsa		Duck Confit Cassoulet parsley crumb	£13.50	
Pasta of the day	£7.50/ £12.00	Green Salad (V)	£8.00	
Risotto of the day	£9.00/ £14.00	avocado, cucumber, spring onions		

SHARING DISHES

Charcuterie Board chicken liver parfait, pork rillettes, smoked duck, ham, rosette	£29.00
Fish Board mini fishcakes , mackerel patè, cured salmon, anchovies	£29.00
Seven Hour Confit Lamb mash potato, balsamic onions	£46.00



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TOM'S KITCHEN CLASSICS • MAINS

AUTUMN • WINTER MAINS

Beef Burger chips, pickled gherkins, sweet onion relish add cheddar, blue cheese or bacon	£13.50 £1.50 each	Chicken Paillard salad roasted tomatoes, black olives, capers	£17.50
Grilled Open Steak Sandwich watercress, tomatoes, shallot rings, chips	£16.50	Grilled Calves Liver fried hens egg, bacon, sherry jus	£18.50
10oz Rib Eye Steak chips, watercress, béarnaise or	£28.50	Venison Casserole root vegetable mash, cranberries	£18.00
peppercorn sauce	012.50	Braised Oxtail green lentils, baked onion	£19.00
Shepherd's Pie melted cheese, mixed leaves	£13.50		
		FISH	
SIDE DISHES all £4.00		Beer Battered Pollock & Chips tartare sauce	£17.00
Triple Cooked Chips Truffle Chips, parmesan (£1.00 suppl Mashed Potato		·	£17.00 £14.00
Triple Cooked Chips Truffle Chips, parmesan (£1.00 suppl Mashed Potato Spinach, buttered or steamed Rocket & Parmesan Salad Braised Red Cabbage		tartare sauce Fish Pie	
Triple Cooked Chips Truffle Chips, parmesan (£1.00 suppl Mashed Potato Spinach, buttered or steamed Rocket & Parmesan Salad		Fish Pie salmon, cod, herb crumb Roast Hake	£14.00

PUDDINGS all £7.00

orzo pasta, white wine, parsley

Milk Chocolate Mousse Profiteroles, flaked almonds Golden Syrup Treacle Sponge, custard Lemon & Vanilla Cheese Cake Apple & Blackberry Crumble, toasted almond ice cream Hot Chocolate Pot, pistachio ice cream Maple Syrup & Cinnamon Stick Crème Brûlée

TO SHARE:

Baked Alaska £13.50 Selection of Cheese & Biscuits £9.50