

# T O M <sup>S</sup> K I T C H E N



Cherry Tomato Gazpacho  
olive oil, basil, croutons

Delicious, lovely summary dish  
Slightly less garlic to be used



House-Smoked Beef Carpaccio  
rocket & walnut pesto, confit tomatoes

Great - no changes needed



Citrus Cured Monkfish  
grapefruit dressing, red pepper puree, basil

Grapefruit slightly overpowering, we also don't have the correct plate for this so this has been taken off the menu.

# T O M <sup>S</sup> K I T C H E N



Bouillabaisse  
seasonal fish, rouille

Really good flavours. Needs to be served in a flatter soup bowl, so guests can see all the fish used



Spicy Crab Cake  
tomato & cucumber salsa

Great new garnish for summer – much lighter with the cucumber



Burrata  
candied orange, walnut, rocket salad

Great dish, really good flavours, light, summery. To be put back on the menu

# T O M <sup>S</sup> K I T C H E N



Roast Fillet of Gilt Head Bream  
braised chicory & heritage tomato salad, olives

Delicious & perfect for the summer.  
The chicory to be placed on top of the fish but slightly to the side so you can see the grilled skin.



Hand Dived Spiced Scallops  
smoked aubergine puree, black beans

To be served as a starter, with a different presentation.  
The salsa to be in a circle, with smaller circles of smoked aubergine in the middle & scallops placed on top.

2 Scallops served as a starter size.



Grilled Dover Sole on the bone  
parsley & lemon butter sauce

Delicious!

# T O M <sup>S</sup> K I T C H E N



## Dressed Crab

mixed leaves, sourdough toast

To be served as a starter and not as a 'salad'.



## Creamed Polenta

duck egg, truffles

Really good flavours, but too wintery.

To be changed so that it is served on a plate and without the egg. Truffle and sorrel to be added.



## 300g Sirloin Steak on the bone

bearnaise or peppercorn sauce

To be added to the menu

# TOM'S KITCHEN

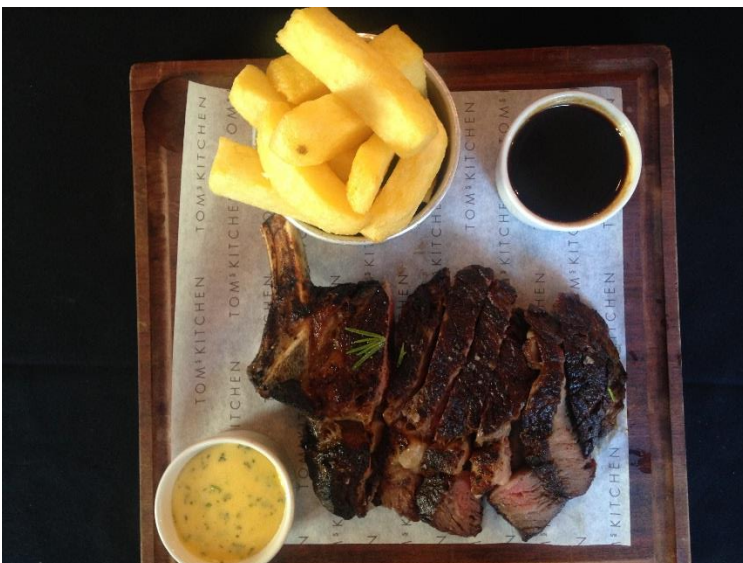


275g Fillet Steak  
bearnaise or peppercorn sauce



200g Salt marsh Lamb Rump  
grilled pointed cabbage

Very good. Lovely tasting lamb and great cabbage



650g Cote de Boeuf to share 🍴  
bearnaise & peppercorn sauce, crispy bone  
marrow

Delicious. Presentation to stay exactly the same. Bone  
marrow to be served with this instead of as a side dish

# T O M <sup>S</sup> K I T C H E N



300g Cumbrian Short Rib  
Jack Daniels sauce, pickled red cabbage

Very tasty dish. Slightly smaller/trimmed rib to be sued so it sits better on the plate. Great red cabbage. To be placed under the main section rather than 'grill'.



Aged Pork Cutlet  
apple caramel mash

Great dish – amazing mash.

# T O M <sup>S</sup> K I T C H E N



Apple & Vanilla Panna Cotta  
caramel parfait

Delicious. Like a summer apple crumble. Love the different textures



Gooseberry & Elderflower Fool  
champagne sabayon

The serving is too big – to find a new glass.  
To use larger gooseberries once they are in season.

# T O M <sup>S</sup> K I T C H E N



White Chocolate & Black Pepper Crème  
macerated summer fruits

To come off the menu as we have too many cream  
based dishes.

To be replaced with:

Pineapple Carpaccio, coconut sorbet



Eton Mess

summer berries, meringue, cream

Great!