TOMSKITCHEN

SMALL PLATES all for £6 each	MAIN DISHES	
Stracciatella * pepper purée, dried peppers, rocket	Tom's Kitchen Fish & Chips 🖛 crushed peas, tartare sauce	£18
Beet Cured Salmon * beet yoghurt, soda bread	Chargrilled Cornish Turbot * seasonal vegetables from our West Sussex farm	£26
Spicy Devonshire Crab Cake 🖛 cucumber & quinoa salsa	Roast Cornish Hake * shitake mushroom broth,	£22
Courgette & Dukka Salad *** cashew mayo, chickpea arancini, pistachios	tenderstem broccoli Lentil Burger	£18
House Cured Beef Bresaola * sorrel & walnut pesto, dried tomatoes, parmesan	aubergine relish, mozzarella, grilled peppers, French fries	
Chicken Liver Fois Gras Parfait ₩ toast, savoury nut granola, fruit purée	Chicken Schnitzel ♥ cherry tomato sauce, aubergine, coriander	£19
Handpicked Crab * gazpacho, avocado curd, olives	Tom's Kitchen Chicken Burger spiced ketchup, pickled onion, sesame saffron bun, dynamite sauce, French fries	£18
Chargrilled Jumbo Prawns * courgette spaghetti, garlic, tomatoes, basil Duroc Pork Spare Rib * honey glaze, peanut & sesame crumb	Spring Pea Risotto * ** garlic purée, broad beans, mint oil	£16
	Salt Marsh Lamb Rump * spiced yoghurt, roast lemon	£22

TO SHARE					
Txuleta Galician Beef Sirloin Steak 500g * pepper sauce, onion tatin	£59	Shetland Salmon Fillet * green beans, confit shallots, new potatoes,	£45		
Cumbrian Côte de Boeuf 400g * béarnaise sauce	£49	lemon butter sauce Line Caught Tuna Niçoise *	£35		
Chateaubriand 600g * ** pepper sauce, béarnaise sauce	£65	Cacklebean egg, new potatoes, green beans, shallots, tomatoes, croutons, balsamic dressing			
7 Hour Shoulder of Lamb * mash potatoes, balsamic onions	£52	Vegetarian Sharing Board stracciatella, avocado, chickpea arancini, cherry tomato salsa, aubergine purée, feta, toast	£28		

SIDES £4.5 each or any two sides for £7.5

Nutbourne Tomatoes, olives, mint, house dressing, capers * Cornish Mid Potatoes * Green Bean & Shallots*
West Sussex Green Salad, house dressing * Mac & Cheese (add truffle for £2)
Triple Cooked Chips * (add fresh summer truffle £3)
Skin On French Fries *

We work closely with Indie Ecology on our food waste management.

Some of the ingredients on our menu, include vegetables produced from our own plot of land in West Sussex using compost which has been produced from our own food waste.

We are able to manage exactly what is grown with an attention to detail which is reflected within our menu.

For more information, visit www.indieecology.com

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Tom's Classic dishes are highlighted with our signature animals