

T O M ^S K I T C H E N

LUNCH

Bread for the table

*House made Ricotta
aged balsamic heritage tomatoes, basil*

*Crayfish tails, peppered watermelon vanilla & lime
dressing, almond & peanut crumb*

*Iceberg wedge crisp kibbled onion,
stilton dressing*

*Baby spatchcock chicken green olive
marinade, rosemary, lemon salt*

*Courgette & black olive tart
slow roast vine tomatoes*

*Treacle marinated salmon celeriac remoulade,
grilled soda bread served with 3 salads
Little wallop, pink English radish, peas, broad beans
Broccoli, shitake, beansprout salad, soya dressing
roast butternut, baby spinach, parmesan*

*English Summer Trifle
strawberries, crème chantilly*

*Vanilla Pannacotta
honeycomb, poached strawberries*

*Flourless Chocolate Cake
caramelised pistachio, cocoa meringue*

*Cheese Board Blue, cream, goats, cheddar
Fruit & nut crisp bread, oat biscuits, quince jelly,
grapes, celery sticks, chutney*

Tom's Kitchen by Tom Aikens £50 per person