

TOM'S KITCHEN

CHELSEA

LUNCH & DINNER

Lunch & Dinner: Mon to Fri 12.00pm – 2.30pm • Mon to Sat 6.00pm - 10.30pm • Sun till 9.30pm
Breakfast: Mon to Fri 8.00am – 11.30am • Weekends 10.00am - 12.15pm Brunch: Weekends 12.30pm – 3.30pm

APERITIFS

Laurent-Perrier, NV	£11.50
Laurent-Perrier Rosé, NV	£14.50
Chelsea Garden	£ 9.50
Gin & Tonic	£ 8.50
White Peach Bellini	£ 9.50

FOR THE TABLE

Mixed Nuts • Green Olives • Olive Bar Mix	£3.50 each
Selection of Bread (for 2 or 4 guests)	£2.50/£4.50
Pork Rillettes • Mackerel Pate • Hummus	£2.50 each

OUR ETHOS

Seasonality & locally produced food are vital for us at Tom's Kitchen and the team goes to great lengths to source the best British suppliers.

For further information please see below or visit our website www.tomskitchens.co.uk or get in touch via email info@tomskitchen.co.uk or tweet [@tomskitchens](https://twitter.com/tomskitchens).

SPRING STARTERS

Burrata, Peas & Broad Beans (V) lemon dressing, marjoram	£13.50
Smoked Mackerel grumolo, baby spinach, walnuts, orange dressing	£10.00
Air-Cured Beef rocket pesto, pine nuts, parmesan	£11.50
Green Salad (V) avocado, cucumber, spring onions	£8.00
Beetroot Marinated Salmon dill & mustard sauce, pickled baby beets	£12.00
Pan-Fried Pheasant Eggs on Toast (V) sorrel, nettles	£9.50
Marinated Yoghurt olive oil, spiced chickpeas, parsley, sourdough	£10.00
Spiced Duck Salad watercress, water melon, peanuts, crispy shallots	£12.50
Baked Scallops garlic, lemon	£16.50

TOM'S KITCHEN CLASSICS STARTERS

Chicken Liver & Foie Gras Parfait brioche, shallot chutney	£13.00
Pan Fried Foie Gras duck egg, Ventrèche bacon	£15.00
Steak Tartare sourdough toast, egg yolk, rocket	£13.00/20.00
Spicy Crab Cake tomato salsa	£11.00
Macaroni Cheese (V) truffled £5.00 supplement	£7.50/12.50
Caesar Salad / Chicken Caesar Salad anchovies, parmesan	£7.50/15.00

WE THINK SEASONAL & LOCAL

We spent many months researching the best meat suppliers, including Heaves Farm in the southern Lake District village of Levens, run by the Mason family. Their rose veal calves are from Holstein Friesian dairy cows, which have been bred there since the 1950's and are reared in welfare-friendly conditions, perfect for our grilled calves' liver.

The lamb we use for our now legendary seven-hour lamb dish comes from Daylesford Organic. Convinced by organic farming, Daylesford's breeds include all year rounder, Poll Dorset, developed from one of England's oldest breeds of sheep, the Dorset Horn

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SHARING DISHES

Charcuterie Board foie gras parfait, pork rillettes, smoked duck, ham, air-cured beef	£29.00
Fish Board mini fishcakes, smoked mackerel, marinated salmon, anchovies	£29.00
Seven Hour Confit Lamb mashed potato, balsamic onions	£47.00

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TOM'S KITCHEN CLASSICS • MAINS

Beef Burger chips, pickled gherkins, sweet onion relish <i>add cheddar or bacon</i>	£13.50 <i>£1.50 each</i>
Grilled Steak Sandwich watercress, tomatoes, shallot rings, fries	£16.50
10oz Rib Eye Steak chips, watercress, béarnaise or peppercorn sauce	£28.50
8oz Fillet Steak chips, watercress, béarnaise or peppercorn sauce	£29.50
Shepherd's Pie melted cheese, mixed leaves	£13.50
Chicken Schnitzel slow roast tomatoes, sweet peppers, pine nuts	£19.00
Chicken Paillard Salad roasted tomatoes, black olives, capers	£17.50
Aubergine & Herb Bake (V) cherry tomato sauce, Parmesan, mixed leaves	£12.00

THOSE WHO CARE FOR THEIR FARMS WILL CARE EQUALLY FOR THEIR ANIMAL

Our Beef is from Turtens farm, Devon and is 21 days aged Black Label premier. Turtens meat is traceable to Assured British Meat herds, flocks and ranges in Cornwall, Devon, Dorset and Somerset.

SIDE DISHES all £4.00

Triple Cooked Chips
Truffle Chips, parmesan (£1.00 supplement)
Mashed Potato
Jersey Royal Potato with Dill
Crushed Peas with Mint
Heritage Carrots roasted with Honey
Spinach, buttered or steamed
Cauliflower Cheese
Rocket & Parmesan Salad
Tomato, Orange & Cucumber Salad
Mixed Leaf Salad

SPRING MAINS

Pork Belly Heritage carrots, carrot puree	£18.50
'Osso Bucco' wild mushroom ragout, peas	£19.50
Spatchcock Baby Chicken barbeque sauce, cucumber salsa	£19.50
Calves Liver fried hens egg, bacon, sherry jus	£18.50

FISH

Beer Battered Pollock & Chips tartare sauce	£17.00
Fish Pie salmon, cod, herb crumbs	£14.00
Red Mullet fish soup, pepper puree, rouille	£20.00
Roast Bream Jersey royals, lettuce sauce, peas	£18.50
Fishcakes buttered spinach, tomato sauce	£14.00
Chilli Clams orzo pasta, white wine, parsley	£16.50

WHERE DOES OUR FISH COME FROM?

Our chefs snub threatened species such as swordfish and tuna in favour of the catch from local fishermen such as Chris and Steve Wrightmann. Their boat, called Maximus Sustainable, is based in Lowestoft and was the first to qualify for the Responsible Fishing Scheme, and provides us with its cod and sea bass.

Another favourite of ours is Cornish fisherman Chris Bean, who motors out to sea in his blue-painted boat, the Lady Hamilton, bringing back lobster, crab, red mullet and pollock – the latter Tom's Kitchen will coat in a crisp beer batter and serve with chips and tartare sauce, a great British staple.

PUDDINGS all £ 7.00

Milk Chocolate Mousse Profiteroles, flaked almonds	Vanilla Panna Cotta, poached rhubarb
Rum Baba, blueberry compote, chantilly cream	Hot Chocolate Pot, pistachio ice cream
Tiramisu, mascarpone mousse, milk chocolate ganache	Baked Lemon Cheesecake, marmalade ice cream
Sticky Toffee Pudding, vanilla ice cream	Apple & Calvados Tart, crumble topping, caramel apple ice cream

TO SHARE: Baked Alaska £13.50 • Ice Cream Sundae, peanut butter brownie & chocolate fudge sauce £11.00
Selection of Cheese & Biscuits £9.50

CHEESE TO SHARE: Cornish Blue, Poached Spiced Red Pears £14.00