

BREAKFAST

(until 11.30am)

Pastry £2.5

Croissant • Pain aux Raisin • Muffin
Pain au Chocolate • Homemade Brioche

Toasted White, Wheat or Bagel £2.5

choice of preserves, honey, peanut butter,
marmite, nutella or cream cheese

Fresh Chopped Fruit £6

Superfood Granola £5
honey, Greek yoghurt, milk

Porridge £5
chopped banana or honey

Bircher Muesli £5

BRUNCH CLASSICS

(all day)

Tom's Full English £14.5

two fried eggs, bacon, sausage, grilled tomato,
Portobello mushroom, Heinz baked beans,
black pudding, toast

Tom's Vegetarian Breakfast £11.5

crushed avocado, choice of eggs, crispy feta cheese,
tomatoes, mushrooms, beans, toasted muffin

Eggs Benedict / Florentine £10

Eggs Royale £12

Truffle Eggs Benedict £19

Eggs £6
poached, scrambled or fried

Brioche French Toast £9
caramelised apples, cinnamon cream

Seasonal Berry Pancake £9.5
maple syrup

Minute Steak Sandwich £16
rocket, onion relish, shallot rings, balsamic, fries

BRUNCH BUILDERS

Why not add something extra?

Griddled Bacon £4 • Crispy Black Pudding £3

Sautéed Potatoes & Chorizo £4 • Feta £3

Smoked Salmon £7 • Sliced Avocado £3.5

Roasted Tomatoes £2.5 • Sautéed Kale £3

Blue Cheese Mushrooms £3 • Baked Beans £3

STARTERS

(from 11.30am)

Chicken Liver & Foie Gras Parfait £9.5

brioche, chutney, cornichons

Steak Tartare £10 / £19

egg, sourdough

Caesar Salad £7 / £11

egg, parmesan, anchovies

+ add Grilled Ark Chicken £3

Spicy Crab Cake £11

cucumber & chilli salsa

Treacle Cured Cod Loin £8

cucumber, sea vegetables, lemon puree

Homemade Ricotta Cheese v £7

dried herbs, balsamic

Macaroni Cheese £7 / £12

Truffled add £2

MAINS

(from 11.30am)

Chicken Schnitzel £19

red pepper relish, courgette

Tom's Kitchen Burger £16

smoked Applewood cheddar, bacon, gherkins,
onion relish, triple cooked chips

225g Cumbrian Rib Eye Steak £26

béarnaise or peppercorn sauce

250g Cumbrian Sirloin Steak £30

béarnaise or peppercorn sauce

Norfolk Horn Lamb Cutlets £23

spring onion mashed potato

Fish & Chips £16

crushed peas, tartare sauce, lemon

Cornish Lemon Sole £22

caper & parsley sauce

Truffled Polenta v £16

wild mushrooms, globe artichokes, mushroom dressing

Roast of the Day (Sunday only) £19

traditional accompaniments

SIDES ALL £4

Triple Cooked Chips (add truffle £1) • French Fries

Carol's Heritage Potatoes • Seasonal Cabbage

Spring Onion Mashed Potato • Green Salad

Spiced Autumn Squash • Cauliflower Cheese

DRINKS

Bloody Mary £9 • Champagne Irroy, Carte D'or, Brut NV £10

Champagne Gaston Chiquet, 1er Cru, Brut Rose NV £12.5 • Orange Juice £4

Apple Juice £4 • Beetroot, Apple & Celery Juice £5

Cucumber, Apple & Mint Juice £4.5 • Apple, Carrot & Ginger Juice £4.5