

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, 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 £4

Sautéed Potatoes & Chorizo £4 • Feta £3

Smoked Salmon £7 • Sliced Avocado £3.5

Roasted Tomatoes £2.5 • Sautéed Kale £4

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

Pan Fried Scallops £16 pine nut risotto, black pudding

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 Pie £16 seasonal fish, mussels, leeks, mashed potato, herbs

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

Spring Onion Mashed Potato

Spiced Autumn Squash Seasonal Cabbage Cauliflower Cheese Green Salad

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