

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

## B I R M I N G H A M

### FOR THE TABLE

Homemade Crusty Bread £4 • Red Pepper Hummus £4  
Mixed Olives £4 • Crispy Pork Skin £4

#### STARTERS

Chicken Liver & Foie Gras Parfait* grape chutney, toasted brioche	£9.5
Spicy Devonshire Crab Cake cucumber & quinoa salsa	£11
Steak Tartare * confit egg yolk, rocket, sourdough	£11/21
Pan Fried Scallops* roasted cauliflower, cauliflower purée, kohlrabi	£13.5
Burrata * pepper purée, dried peppers, rocket, basil oil	£8
Cream of Celeriac Soup * celeriac purée, truffled croutons, pickled celeriac	£6
Pressed Ham Hock Terrine * beer pickled shallots, piccalilli, herb toast	£9
Macaroni Cheese add truffles £2	£7/12
Salt Cured Duck Breast * charred celeriac, celeriac purée, hazelnut dressing	£8

#### GRILL

250g Dexter Flat Iron Steak	£22
225g Cumbrian Rump Pave Steak	£25
225g Shorthorn Ribeye Steak	£28
300g Pork Cutlet, apple sauce, crackling	£23
225g Shorthorn Sirloin Steak *	£28
600g Cumbrian Chateaubriand*	£70

Our Grill is served with Triple Cooked Chips

Add a sauce £1.5 each:  
Béarnaise Butter/Blue cheese/Peppercorn/  
Whiskey & Bacon

#### MAINS

Chicken Schnitzel confit cherry tomatoes, basil oil	£19
Seared Halibut fennel & carrot escabeche, saffron cream sauce	£24
Salmon, Pollock, Scallop, Squid * bouillabaisse sauce, saffron aioli, pickled fennel	£22
Fish & Chips beer batter, crushed peas, tartare sauce	£17
Pan Roasted Breast Guinea Fowl * wild mushroom barley, artichoke, tarragon, Madeira jus	£23
Butternut Pumpkin Risotto* stilton, crispy sage, toasted pumpkin seeds	£16
Slow Cooked Loin of Venison* black garlic, beetroot, sprouts, bacon, blackberries, port sauce	£28
Tom's Vegetarian Burger lentil patty, aubergine relish, mozzarella, grilled peppers, French fries	£16
7 Hour Confit Herdwick Lamb (to share)* balsamic onions, mash potato	£52
Tom's Kitchen Burger aged cheddar, bacon, tomato, gherkins, onion relish, triple cooked chips	£17

#### SIDES – all £4 each or choose 2 for £7.5

Triple Cooked Chips\*  
(add truffles & parmesan £2)  
Skin On French Fries \*  
Braised Cabbage & Bacon\*  
Spring Onion Mashed Potato \*  
Rocket Salad, balsamic, parmesan \*  
Green Beans, confit shallots\*

#### DESSERTS

Hot Chocolate Fondant, vanilla ice cream	£7	Banoffee Gâteau, rum & raisin ice cream	£7
Sticky Fig & Toffee pudding, vanilla crème fraîche	£7	Blackberry Winter Fruit Cobbler, blackberry ripple ice cream	£7
Milk Chocolate & Peanut Butter Mousse, crunchy peanut butter parfait, ganache, peanut brittle	£7	Selection of Homemade Ice Cream and Sorbet *	£7
Selection of British Cheese, chutney, crackers *	£10		