

# TOM'S MENU

## APPETISERS

Crispy Oyster   <i>dill, pickled cucumber</i>	£4
Cod Scotch Egg   <i>brown sauce</i>	£4
Galician Octopus   <i>avocado, sweet chilli</i>	£4
Mackerel Ceviche   <i>kimchi, coriander oil</i>	£4
Truffle Polenta   <i>chorizo vinaigrette, Parmesan</i>	£4

## TO START

### From the sea

Orkney Scallops   <i>tandoori, lentil, lemon grass</i>	£15
Crab   <i>smoked haddock, gem lettuce, pink grapefruit, radish salad</i>	£14
Red Mullet   <i>rouille, bouillabaisse</i>	£13

### From the Land

Duck Liver   <i>Jerusalem artichoke, pickled blackberries</i>	£12
Goats Cheese   <i>beetroot, turnips, apple</i>	£9

**Allergy Information:** Our food may contain one or more allergens.  
Please let us know in advance if you have any allergies or dietary requirements  
and we will be happy to help.

Please ask if you would like to see our vegetarian menu.

## TO FOLLOW

### From the Sea

Cod   <i>streaky bacon, potato terrine, samphire, shellfish sauce</i>	£24
Monkfish   <i>satay sauce, pak choi, tomato, red onion</i>	£28
Ray Wing   <i>cauliflower, cous cous, hazelnut, chicken sauce</i>	£25
Hake   <i>cuttlefish ragu, butter beans, aoili</i>	£23

### From the Land

12-hour Beef Blade   <i>bone marrow, herb purée, cheesemaker salad</i>	£24
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## SOMETHING CHEESY

Baked Golden Cenarth   <i>bramley apple, rosemary focaccia</i>	£9
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## A SWEET FINISH

Paris Brest   <i>pistachio, peanut butter, raspberry</i>	£9
Apple Cider Mousse   <i>caramelised pastry, cinnamon, cassis sorbet</i>	£9
Dark Chocolate   <i>peanut, white chocolate</i>	£9
Poached Pear   <i>hazelnut, lemon thyme, toddy sour</i>	£9

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