

TOM'S MENU

SNACKS

Tiger Prawn <i>chargrilled, garlic butter</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
Cod Scotch Egg <i>brown sauce</i>	£4
3 Porthilly Oysters <i>shallot vinegar</i>	£12

TO START

From the sea

Orkney Scallops <i>cauliflower, raisin, black pudding</i>	£14
Crab <i>smoked haddock, gem lettuce, pink grapefruit, radish salad</i>	£14
Loch Duart Salmon <i>smoked potato, fish velouté, caviar</i>	£13

From the Land

Duck Liver <i>Jerusalem artichoke, pickled blackberries</i>	£12
Goats Cheese <i>beetroot, turnips, radicchio, goats curd</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>sweetcorn risotto, chorizo, black garlic, chicken jus</i>	£25
Wild Bass <i>courgette tagliatelle, samphire, bourride</i>	£29

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 biscuit, passionfruit</i>	£9
Peach <i>lemon curd, amaretti, lemon thyme</i>	£9
Bread and Butter <i>baked egg custard, spiced plums</i>	£9

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