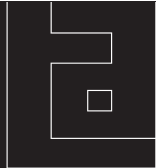


STARTERS

Poached Loch Duart Salmon, apple purée, lime, summer flowers and herbs.	£18.00
Native Colchester Oysters, fresh lemon purée, tarragon oil, Gewurztraminer jelly.	£20.00
Roast Langoustine, braised pig's cheek, ginger sauce.	£31.00
Terrine of Foie Gras, pickled radish, peppered red wine jelly, spiced breadcrumbs.	£20.00
Tartare of Hand Dived Scallops, fresh almonds, almond gazpacho, basil purée.	£22.00
Broad Beans and shoots, Cabecou goat's cheese, white balsamic vinegar.	£15.00
Native Lobster Tail poached in vanilla butter, lobster gnocchi, confit rabbit.	£19.00
Chilled Coco Bean soup, summer truffle, chervil salad.	£20.00

TOM'S CLASSICS

Dorset Crab and endive salad	£15.00
Pan Fried Foie Gras with roast apples	£24.00
Chicken Consommé	£10.00
Seasonal Green Salad	£10.00
Baked Scallops, garlic and thyme	£15.00
Langoustine risotto	£18.00



TOM AIKENS

MAIN COURSES

Line caught Sea Bass, pistachio crumb, green olives, seasonal herbs.	£35.00
Roast John Dory on the bone, toasted almonds, caramelised endive, orange dressing.	£25.00
Line caught Cod poached in black olive oil, basil pasta, salt cod Kromeski.	£25.00
Roast Turbot, sorrel leaf, samphire, confit chicken, chicken and olive oil sauce.	£28.00
Roast Fillet of Beef, summer truffle, Ratte potato mash, red wine sauce, bone marrow.	£40.00
Lamb Cutlet Mediterranean Style.	£28.00
Roast Cutlet of Rhug Estate Pork, poached pineapple, lardo crudo.	£25.00
Slow Roast Ark Chicken, toasted pine nuts, lemon confit, egg yolk and sorrel ravioli.	£26.00

TOM'S CLASSICS

Roast Ark Chicken, lemon mash (for two)	£25.00pp
Veal Piccata and artichoke salad	£35.00
Roast Rack of Lamb, roast garlic, red pepper	£30.00
Baked Sea Bass, Heritage tomatoes	£25.00
Roast Suckling Pig, apple and shallot sauce (for two)	£25.00pp
Pappardelle with Truffle	£20.00
Seasonal Game	£30.00

SIDE DISHES

Spinach	All £4.00
Green Beans	
Carrots	
Lemon mash	

DESSERTS

Truffle and Vanilla Pannacotta, black pepper, white chocolate and truffle ice cream.	£17.00
Fresh Honeycomb, Greek yoghurt, poppy seed ice cream, confit lemon.	£15.00
Pistachio Meringue, parfait, praline and pistachio cassonade.	£15.00
Charentais Melon marinated in lemongrass and lime, melon sorbet.	£15.00
Fresh Coconut, coconut crème, watermelon granite, mint syrup.	£15.00
Spiced Roast Pear, toasted ginger bread, ginger ice cream.	£15.00
Chocolate Mousse, peanuts, chocolate pops, vanilla ice cream.	£15.00
Baked and Poached Meringue, salted popcorn, caramel ice cream.	£15.00

TOM'S CLASSICS

Cox Apple Tarte Tatin (for two)	£20.00
1001 Tahitian Vanilla Seed Ice Cream	£8.00
100% Extra Bitter Chocolate Ice Cream	£8.00
Seasonal Poached Fruit	£10.00
Crème Brûlée	£10.00
Warm Rice Pudding, poached pear	£12.00
Cheese A selection of French Cheeses from the trolley "La Cave à Fromage" 24-25 Cromwell Place London.	£12.00
Coffee and Petits Fours	£5.00