TOM BOOTON

LUNCH & DINNER SAMPLE MENU

Snacks		Large plates	
FRIED SHIMEJIS, MUSHROOM XO (v/vg) (2 pieces)	4	CHICKEN & MUSHROOM PIE, PARSLEY LIQUOR	36
HOMEMADE KIMCHI ON HASH BROWN (v) (each)	4	LAMB LOIN, BBQ BELLY, N'DUJA, COURGETTE, RED PEPPER, OLIVES, BASIL	48
BBQ YELLOW PEACH, COPPA (each)	4	HERB-CRUSTED SOLE, MORELS, CAVIAR, ENGLISH ASPARAGUS, WILD GARLIC	55
FREDDY'S PRAWN & SALSA SOFT TACO (each)	6		
MILK ROLL FOR THE TABLE, SALTED BUTTER	9	POACHED COD, LEMON, BASIL, COURGETTE	38
OR		BEEF FILLET, STUFFED POTATO, CHIVE MAYONNAISE, HEN-OF-THE-WOODS	75
JOSHUA'S LAMINATED BRIOCHE (each) Both perfect to pair with:	6	ARTICHOKE & CHEESE TART, ST. GEORGES, NETTLES (v)	36
MUSHROOM PARFAIT, MADEIRA JELLY, CEP CHUTNEY	12	CABBAGE, ENGLISH ASPARAGUS, PEAS, PARSLEY SAUCE (v/vg)	34
Small plates		Sides	
CHICKEN GALANTINE, PISTACHIOS, CHICORY, FOIE GRAS SNOW	24	THE GRILL'S CHIPS, GRAVY MAYONNAISE (v)	10
CURED SEA BREAM, KOHLRABI,	28	BBQ LEEK, RICOTTA, HAZELNUTS (v)	9
DULSE, N25 CAVIAR	20	SUMMER GREENS, PISTOU, BRAZIL NUTS (v)	9
PRAWN SCOTCH EGG, PICKLED CUCUMBER, WARM TARTAR SAUCE	24	MIXED LEAF SALAD (v/vg)	7
BEEF TARTARE, RADISH, OXTAIL, CONFIT YOLK	28/42		
GREEN GAZPACHO SOUP, AVOCADO, CUCUMBER, FENNEL, ALMONDS (v/vg)	24		
RED OAKLEAF SALAD, PEAR, BLUE CHEESE, WALNUTS (v/vg)	19/28		
To share			
500G RIBEYE FOR TWO ON THE BONE, BRAISED BEEF DOUGHNUTS, WATERCRESS	90	TOM'S 'ALL THE CHICKEN' Chicken skin Caesar, beer battered stuffed wing,	86/130
BBQ RED MULLET FOR TWO, ISLE OF WIGHT	95	red pepper ketchup (for 2 or 4)	

If you have a food allergy or intolerance, please inform a member of our team on ordering. A discretionary 15% service charge will be added to your bill. All prices include VAT.

(for 2 or 4)

TOMATOES, FENNEL, OLIVES, BOUILLABAISSE