

# TOMS T TABLE

## LUNCH & EARLY BIRD

2 COURSES £22

3 COURSES £26

Wed - Fri - 12 - 2:30pm + 5pm - 6pm

Sat - 12 - 2:30pm

### STARTER

**Eaves Hall Farm Pork Terrine** (gfa)

*pickled vegetable salad & foccacia*

**Thai Spiced Carrot & Coconut Soup** (vea) (v)

*salted butter & homemade bread*

### MAIN

**Local Venison Cottage Pie** (gfa)

*braised red cabbage*

**Pan Fried Scottish Coley**

*smoked mussel, parmesan & pearl barley risotto*

### DESSERT

**Caramelised Brioche Pudding** (v)

*berry compote, vanilla ice cream*

**“Ferrero Rocher” Sundae** (v)(n)

*Hazelnut ice cream, brownie, chocolate sauce, vanilla chantilly*

v - vegetarian | ve - vegan | vea - vegan available | gf - gluten free | gfa - gluten free available  
n - contains nuts | df - dairy free | dfa - dairy free available | pn - contains peanut | s - may  
contain shot

Please inform us if anyone in your party has a food allergy/intolerance upon ordering. Please let it be known, allergenic ingredients are present in our kitchen. We are unable to ensure that any dish can be made 100% allergen free and fish may contain bone.