

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 & focaccia

Curry Spiced Pumpkin Soup (vea) (v) (n)

Coriander pesto, toasted coconut & homemade bread

MAIN

Local Venison Cottage Pie (gfa) (n)

braised red cabbage

Haddock Snitchel

Hens egg, pickled grape & shallot dressing

DESSERT

Passionfruit Cheesecake

Strawberry sorbet & strawberry gel

Salted Caramel Sundae (v) (n)

Chocolate 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..