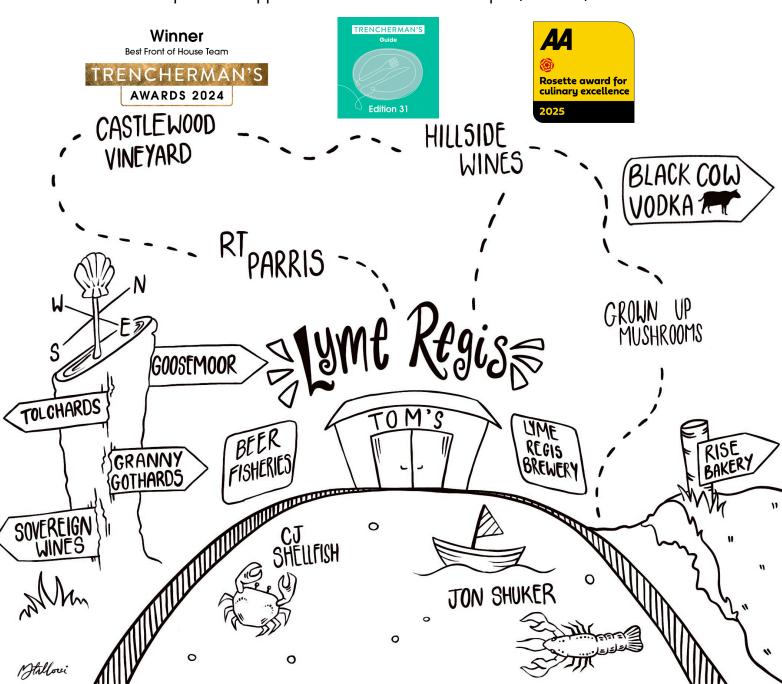


Welcome to Tom's Lyme Regis

At Tom's Lyme Regis we recreate classic dishes with our own creative twist, drawing inspiration from our surroundings. Each dish on our menu has been created using fresh local produce that changes with the seasons providing you with an exciting varied menu focused on bold flavours. Our supplier relationships are forged on the quality of produced and a high level of sustainability.

Talk to us about venue hire. We can host wedding receptions, birthday & anniversary celebrations.

We are proud to support Great Ormond Street Hospital, NSPKU, & RNLI







Olives £7 Warm Bread Sticks £4 Sourdough £2.50

LYME REGIS

om's fish Doard

Whole Blue Dorset Lobster, Hand Dived Lyme Bay Scallops, Crab Croquetta, Portland Pearl Oysters, Lyme Bay Prawns, Mixed Leaf Salad, Chips, & Sourdough £150 for 2 people

Add a bottle of Castlewood Brut £70

Portland Pearl Oysters

mignonette dressing
£4.50 each
apple, horseradish, dill dressing
£4.75 each
yuzu ponzu & pickled ginger
£5.00 each

Lyme Bay Hand Dived Scallops
"Koffmann"
cauliflower, sauce nero,
black red pepper cream
£15

Lyme Bay Crab Croquetta
romesco sauce & gremolata
£12

Twice Baked Linconshire Paoacher Souffle beetroot, fig, walnuts &salad £12

Dorset Blue Lobster

Cafè de Paris sauce, celeriac remoulade, mixed leaf salad & chips Half/Whole £38/72 Surf & Turf £72 Roast Monkfish Tail caper, almond & lemon butter new potatoes & seasonal greens £30 Imam Bayildi tabbouleh, baba ganoush and pomegranate £22

Fillet of Dartmoor Beef bashed suede, roscoff tatin, potato terrine, sauce bordelaise £38 Line Caught Breaded

Daily Catch

triple cooked chips, pickles

& tartar sauce
£26

Pan Roasted Sea Bass champagne and caviar sauce, seasonal greens & herb roasted potatoes £36

All prices are inclusive of VAT, Service charge is not included.

For allergen information or specific dietary needs please speak to a member of staff

All menus are printed on 100% recycled paper.