



# Tom's

LYME REGIS

Padron Peppers £7  
Olives £7  
Warm Bread Sticks £3.50  
Sourdough £2.50

## Starters

Portland Pearl Oysters  
*mingnonette dressing*  
£4.50 each  
*apple, horseradish, dill dressing*  
£4.75 each  
*fried, with Tom's burnt lime sriracha*  
£5.00 each

Lyme Bay Crab Croquette  
*romesco sauce & gremolata*  
£10

"Gin & Tonic" cured Chalk Stream Trout  
*cucumber, dill emulsion, tonic gel*  
£12

Moules Marinière  
*garlic, parsley, white wine,  
& sourdough*  
£14.50/ £28 (Moules Frites)

Twice Baked Kern Soufflé  
*apple, beetroot, pickled walnut &  
mixed salad leaves*  
£12

## Mains

Roasted Monkfish Tail  
*almond caper butter,  
greens & new potatoes*  
£30

Herb Crusted Rack Of  
Dartmoor Lamb  
*braised peas, gratin dauphinoise  
& lamb jus*  
£40

Curried Cauliflower Steak  
*Sharpham Park spelt  
& dukkah*  
£22

Fillet Of Dartmoor Beef  
*fondant potato, carrot,  
king oyster mushroom, chard, tarragon  
& red wine jus*  
£38

Lyme Bay Hake  
*jerusalem artichoke, wild mushrooms,  
cavolo nero & crispy capers*  
£28

Line Caught Breaded  
Daily Catch  
*triple cooked chips, pickles  
& tartar sauce*  
£25

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 .