



# Tom's

LYME REGIS

## Tom's Fish Board

Dorset Blue Lobster, Hand Dived Lyme Bay Scallops, Lyme Bay Crab Croquettas, King Prawns, Maldon Rock Oysters, Saffron Aioli, Pickles, Romesco sauce, Remoulade, Mignonette, mixed leaves, & chips

£140 (feeds 2)

add a bottle of Joseph Perrier Champagne £70

## Starters

Maldon Rock Oysters

*Fresh with Mignonette*

£4.

Crotin Goats Cheese Parcel

*apple, beetroot, pickled walnut & mixed salad leaves*

£12

Crab Croquette

*romesco, & red onion gremolata*

£10

Lyme Bay Scallops

*burnt lime and sriracha butter*

*sourdough*

£14.50/£22

## Mains

Lyme Bay Plaice

*caper & almond sauce*

*samphire & sauted potatoes*

£32

Dorset Blue Lobster

*Café de Paris butter, chips,*

*remoulade & mixed leaves*

£35/£70

Harissa Roasted Cauliflower

*spiced bean puree,*

*toasted chickpeas, sumac*

*yoghurt & courgette salad*

£22

## Surf & Turf

£72

Fillet Of Dartmoor Beef

*fondant potato, carrot,*

*king oyster mushroom, spinach, tarragon*

*& bordelaise sauce*

£38

Wild Sea Bass

*warm tartar sauce,*

*spinach*

*Pengelly farm potatoes*

£30

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 .