



Tom's

LYME REGIS

Tom's Fish Board

Dorset Blue Lobster, Hand Dived Lyme Bay Scallops, Lyme Bay Crab Croquettes, 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

£4.00

Wye Valley Asparagus salad

asparagus, quails egg, &
lord of the hundreds cheese

£12

Crab Croquette

romesco, & red onion gremolata

£8.50

Lyme Bay Scallops

peas, lardo, grelot onions,
& smoked tomato balsamic

£14.50/£22

Mains

Pan Roasted Monkfish Tail

*sauce vierge, peas, asparagus
& pink fir potatoes*

£32

Dorset Blue Lobster

*Café de Paris butter, chips,
remoulade & mixed leaves*

£35/£70

Caponata

*aubergine, fregola, tomato
& rocket*

£22

Surf & Turf

£72

Fillet Of Dartmoor Beef

fondant potato, carrot,

king oyster mushroom, spinach, tarragon

& bordelaise sauce

£38

Pan Roasted Skate Wing

*almond and caper butter sauce,
heritage potatoes & samphire*

£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 .