

tom only accepts the freshest produce and from time to time some dishes may not be available



the menu

CHESHIRE LIFE RESTAURANT OF THE YEAR 2008/2009

Nibbles

Bread Board with Olive Oil, Balsamic, & Pesto (v)	2.95
Bowl of Marinated Olives (v)	3.95
Hummus with Toasted Pitta Bread (v)	3.60
Garlic Bread (v)	3.95
Cheesy Garlic Bread (v)	4.10

Small Dishes

Today's Homemade 'Cuppa Soup' served with Fresh Baked Baguette (v)	4.95
Homemade Chicken Liver Paté served with an Orange, Redcurrant & Brandy Marmalade	6.25
Pot of Morecambe Bay Mussels in White Wine, Cream, Red Onion & Parsley	6.95
Thai Fish Cakes with Sweet Chilli Dip and Salad of Peppers, Rocket, & Red Onion	7.95
Creamy Stilton and Garlic Mushrooms (v)	4.95
Baked Diver Caught Scallops Parmesan and Crispy Pancetta	8.95
Stockton Heath Charcuterie Board - Selection of cured meats, Warm Welsh Brie with Garlic and Thyme, Homemade Chutney, Toasted Bread, Pickles and Olives	9.95
Scottish Long-Cure Smoked Salmon, Capers, Lemon and Black Pepper	8.95
King Prawns - Choice of 'piri-piri' with Fresh Baked Baguette or Tempura Battered with Balsamic Reduction and Spring Leaves	7.50
TOM'S Fyne Oysters - Half Dozen or Dozen - Choice of Freshly Shucked on Crushed Ice, Tempura Battered with Balsamic Dip, or Oysters 101 (baked with Spinach & Cheese)	8.95 / 17.90
Crispy Duck Pancakes with Plum Sauce, Cucumber & Spring Onion	6.95

Salads

Char-grilled Vegetables with Red Onions and Rocket, with Honey Mustard & Lime Dressing (v)	7.25
Caesar Salad (v) / with Chicken / with Scottish Long-Cure Smoked Salmon	6.95 / 7.95 / 8.95
Rib-Eye Steak Salad with Mediterranean Glaze	7.25 / 13.95
Tomato & Mozzarella with Avocado, Fresh Basil and Aged Balsamic (v)	6.25 / 11.95
Warm Asparagus Salad with Rocket, Broad Beans, Poached Egg & Bacon finished with a Pesto dressing	6.25 / 11.95

Pasta

Penne served in a Creamy Three Cheese Sauce with Spring Onion & Broccoli (v)	6.95 / 10.95
Tiger Prawn Linguine with Fresh Tomato Sauce and Lemon Black Pepper	7.95 / 12.95
Tagliatelle with Olives, Sweet Peppers, Herb Oil and Chestnut Mushrooms (v)	6.95 / 10.95
Risotto of Smoked Haddock with White Wine, Basil and Vine Tomatoes	6.95 / 10.95

Large Dishes

Red Snapper served on a bed of Risotto Nero with a Parsley & Lobster Pesto	14.95
Large Pot of Morecambe Bay Mussels in White Wine, Cream, Red Onion & Parsley served with Homemade Chips	14.95
Pan-Seared Seabass with crisp, tossed Spring Vegetables dressed with Oaked Wine and Lemon Butter	17.25
Organic Pan-Fried Salmon with a Champagne & Chive Sauce with New Potatoes	14.95
Tempura Cod with Homemade Chips, Mushy Peas, Tartare Sauce and Lemon	13.95
TOM'S 2lb Lobster - have it your way (Chilled with Mayo, 1/2 15.95 / 28.95 Grilled with Garlic, or with our signature Thermidor Sauce)	
TOM'S Famous Fish Pie with Buttered Fine Beans and Mange Tout	12.95
Spicy Chinese Egg Noodles infused with Coconut Milk & Ginger, Lemon & Spring Onion (v)	10.95
Garlic & Lemon Chicken Breast with Braised Thyme & Onion Potatoes	13.95
The 101 Prime Steak Burger with Homemade Chips (Plain, Cheese, or Cheese & Bacon)	12.95
Steak, Steak, Steak, Mushroom & Guinness Pie served with Homemade Chips	14.95
Sizzling Fajitas - Chicken, Vegetarian (v), or Fillet Steak (with floured Tortilla, Guacamole, Sour Cream, and fresh Salsa)	11.95(v) / 14.95
Sticky Hoi Sin Pork Ribs with Coleslaw & Homemade Chips	13.95
Roasted Rump of Lamb served with Rosemary-Scented Mash and Redcurrant Glaze	16.50
Handmade Pork & Leek Sausages with Creamy Mash, Onion Rings, and Beer & Onion Gravy	11.95
Prime Fillet Medallions served with Wild Mushroom & Creamy Stilton Sauce	21.95

Char-Grill

T-Bone Steak 24oz.	25.00
Fillet Steak 7oz. or 10oz.	19.50 / 25.00
Rump Steak 10oz.	17.95
Rib-eye Steak 10oz. or 20oz.	17.95 / 29.95
Surf & Turf - 7oz. Fillet with 1/2 Lobster	33.50

(all our steaks are 28-day matured, served with mushrooms and grilled tomato, and your choice of homemade chips or baked potato) (with any of our sauces - diane, peppercorn, onion gravy, béarnaise red wine jus, or stilton £2.50)

Side Orders

Sautéed Spinach & Shallots	3.95
Braised Thyme & Onion Potatoes	2.95
Homemade Chips	2.95
Mash - Creamed, Spring Onion, or Peppered	2.95
Rocket & Cucumber Salad with Fresh Parmesan	3.95
Buttered Fine Beans and Mange Tout	3.25
Mixed Salad - Sauce Vierge, Balsamic, or Honey Mustard & Lime Dressing	3.25
Battered Onion Rings	2.95
Jacket Potato with Sour Cream & Chives	2.95

(v) denotes dishes suitable for vegetarians. Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our dishes. All prices are inclusive of vat.

Restaurant Manager: Ric Arber Floor Manager: Vicki Coward Head Chef: Richard Nuttall

gratuities are made at your discretion and are fully distributed to all the staff

we actively, where possible, source our produce from local farmers, fishmongers and suppliers

all our dishes are prepared fresh to order, please remember good food takes a while!