## - SAMPLE MENU ONLY -

Our menus are subject to regular changes as we only use the freshest seasonal ingredients, and source them as locally as possible. Test Kitchen adapt the menu each day based on the produce available.

## PATCH

## small plates

RUMP OF BEEF (gf) 400g-42 -medium-rare- $200 \mathrm{~g}-25$

Sliced Somerset rump, sauce Foyot
MILLY'S PAPARDELLE (v) 18
Miso cream sauce, pickled mushrooms, soy cured hens egg yolk, crispy shallots

GRILLED BRIXHAM SQUID (gf) 17
Grilled squid. sauce vierge, Castelfranco
THE FISH FINGER 17
Wright Brothers day-boat whiting, oat panko, warm tartare, bergamot for squeezing

THE HISPI ( pb ) 13
Charred hispi, tempura kale scraps, porcini purèe, salsa verde
4.5

Twice-cooked fries tossed in fresh garlic \& parsley. Available plain too, just ask :)

TOKEN GREENERY ( $v, g f$ )
8
Miso butter glazed french beans

SOURDOUGH PIZZA FRITTA ( v ) 7
Pear, thyme, red chicory, Cashel blue cheese \& chilli honey

NOCELLARA OLIVES (ve, gf )
4
Unpitted Sicilian Nocellara olives
FOIE GRAS PARFAIT 11
Foie \& chicken liver parfait, Yorkshire parkin, apple

CHICKEN SUPREME (gf) 19
Roast chicken supreme, fricassée of chorizo, kale \& peas

GLAZED CARROTS (v) 13
Blue cheese \& honey glazed Chantenay carrots, blue cheese \& pumpkin seed crumble

PORK RIBEYE (gf) 19
8oz pork ribeye served blush pink, cacio e pepe cannellini beans, Nduja EVOO, brussel tops

KING PRAWN FONDUE 17
Garlic, tomato \& Kashmiri chilli fondue, avocado, served with grilled ciabatta

JERUSALEM ARTICHOKES ( $\mathrm{v}, \mathrm{gf}$ ) 12
Mature cheddar cheese sauce

TK SPICED AIOLI (gf, v) 3
Perfect for dipping stuff.
Freshly made, every day
WINTER LEAF SALAD ( v, gf ) 8
Castelfranco \& Butterhead leaves, wholegrain
mustard \& honey dressing

Our kitchen is not allergen free, please speak to your server; n - contains nuts //v-vegetarian // pb - plant-based // gf - gluten-free A discretionary $12.5 \%$ service charge will be added to your bill

