

BREAKFAST (served to 3pm)

Pastries (<i>croissant, pain au choc./cinnamon Danish, almond swirl</i>)	2.70/2.60
Sourdough or wholemeal toast or bread, with jam/honey & butter	3.60
Porridge, chopped dates, toasted flaked almonds & honey	4.90
Pro-bio yogurt pot, homemade granola, fruit compote	5.20
Fruit salad & yogurt pot	6.90
French Toast, brioche, maple syrup & strawberries	7.50
Scotch pancakes, topped with banana, pecan nuts & maple syrup	6.80
Scotch pancakes, topped with chunky apple compote & toffee sauce	6.80
'Bubble & Squeak' (<i>sweet potatoes, kale, garlic, spring onion. Topped with a poached egg & served with a side salad</i>), h	7.50

EGGS (Free Range) All poached eggs are topped with Hollandaise sauce (h)

Boiled eggs & soldiers	4.90
Poached eggs on muffin or toast, h	6.50
Eggs Florentine (<i>spinach</i>) on muffin or toast, h	8.20
Eggs Benedict (<i>honey roast ham</i>) on muffin or toast, h	8.50
Eggs Royale (<i>smoked salmon</i>) on muffin or toast, h	9.80
Scrambled eggs (<i>contains cheese & milk</i>) on sourdough or wholemeal toast	6.50

SIDES to go with your eggs

Smoked salmon	4.90
Cured honey roast ham	2.90
Baked beans	2.30
Leek & pork sausage (<i>from our local butcher</i>)	2.90
Smoked streaky bacon	2.90
Steamed spinach	2.50
Fried tomatoes	2.00
Sliced avocado (<i>half</i>)	2.50

TOASTIES

The Tomtom Classics (made with Poilâne bread, Lincolnshire poacher & mature cheddar)

Cheese & ham	5.90
Cheese & tomato	5.40
Cheese & onion	5.40

New Arrivals (served in a multigrain sandwich bread)

Brie, bacon & caramelised onions	5.90
Goat's cheese, roasted red pepper & pesto	5.90
Cheese (Cheddar & Lincolnshire Poacher), spring onion & Marmite	5.40

LUNCH

BUTTIES (brioche bun, salad leaves. Choose your sauce: mustard, ketchup, mayonnaise, HP sauce)

Smoked streaky bacon	5.90
Pork & leek sausage	5.90
Scrambled eggs (<i>contains cheese & milk</i>)	5.90
Poached egg & avocado, h	5.90
Cod fish fingers	5.90
Roasted sliced chicken	5.90

SALADS

Chicken Salad (<i>roasted chicken breast, mixed salad leaves, avocado, bacon, cherry tomatoes with a honey/mustard dressing</i>)	9.50
Roasted butternut squash salad (<i>crumbled goat's cheese, mixed salad leaves, roasted butternut squash & roasted red onion, pumpkin seeds, dried cranberries with a honey/mustard dressing</i>)	8.50
Salmon & sweet chilli salad (<i>hot smoked salmon, mixed salad leaves, cucumber, avocado, cherry tomatoes with a sweet chilli dressing</i>)	10.50
House side salad (<i>Mache, rocket, cherry tomatoes, cucumber, house dressing</i>)	2.50

TARTINES (Poilâne sourdough bread & served with a side salad)

Smoked Salmon (<i>with cream cheese, black pepper, parsley, served with lemon</i>)	11.20
Welsh Rarebit (<i>cheesy spread made with Lincolnshire Poacher, Montgomery Cheddar & other secret ingredients</i>)	7.90
Camembert and leek (<i>caramelised leeks, bacon, camembert & drizzle of honey</i>)	8.90

LUNCH SPECIALS (please see our board or ask a member of staff)

Soup of the day (<i>served with toasted bread</i>)	5.80
Veggie pie (<i>served with side salad</i>)	8.90
Meat pie (<i>served with side salad</i>)	9.90 / 10.90

HOME MADE BAKED GOODIES (see our display or ask a member of staff)

Cookie	2.20	Muffin	2.50
Shortbread	1.50	Cinnamon & raisin scone	3.30
Granola bar	2.90	Carrot cake	4.50
Flapjack	2.50		
Brownie (<i>wheat free</i>)	2.90		

COFFEE

Tomtom Filter Coffee in a Mug. <i>Bespoke filter blend</i>	3.20
Red Eye in a Mug. <i>Bespoke filter plus a shot of Espresso</i>	3.50
Cappuccino. <i>Espresso shot or 2, milk foam and chocolate powder</i>	2.90 / 3.20
Café Latte. <i>Espresso shot or 2, steamed milk, milk foam</i>	2.90 / 3.20
Flat White. <i>Double shot espresso, steamed milk</i>	3.00
Espresso (single or double)	2.20 / 2.50
Macchiato. <i>Espresso shot or 2, dollop of milk foam</i>	2.40 / 2.60
Espresso con Panna. <i>Espresso shot or 2, whipped cream</i>	2.50 / 2.70
Piccolo. <i>Double shot espresso, ¾ measure of steamed milk in a small cup</i>	2.80
Americano. <i>Espresso shot or 2, hot water</i>	2.70 / 3.00
Mocha. <i>Espresso shot or 2, Rococo chocolate, steamed milk, milk foam</i>	3.20 / 3.40
Iced Espresso. <i>Double shot espresso over ice cubes</i>	2.60
Iced Americano. <i>Double shot espresso, hot water over ice cubes</i>	3.10
Iced Latte. <i>Double shot espresso, ice cubes, cold milk, milk foam, tall glass</i>	3.40
Iced Mocha. <i>Double shot espresso, Rococo chocolate, ice cubes, cold milk, milk foam, tall glass</i>	3.90
Affogato. <i>Double shot espresso, scoop of vanilla ice cream</i>	3.40
Scotch Coffee (25 ml alcohol). <i>Bespoke filter blend, shot of Tomtom Adelphi malt whisky blend, whipped cream</i>	5.90
Hot Chocolate for grown ups. <i>Rococo chocolate, steamed milk</i>	3.20 / 3.40
Hot Chocolate for children. <i>Clipper Fairtrade hot chocolate, steamed milk</i>	2.90 / 3.20

SOFT DRINKS

Hildon still / sparkling Mineral Water	2.30
San Pellegrino Orange / Blood Orange	2.60
Victorian Lemonade	3.50
Ginger Beer	3.50
Coca Cola / diet Coke	2.60
Milkshakes (vanilla, coffee, chocolate, mocha, banana, strawberry)	4.40

JUICES

Freshly squeezed Orange juice (regular/large)	3.70 / 5.50
Mole End organic juice Apple or Pear	2.70

SMOOTHIES (frozen fruits blended with apple and pear juice)

Berry Burst (Blackcurrant, blueberry, banana, blackberry)	4.90
Green Reviver (Kale, lemongrass, banana, mango)	4.90

TEA

English Breakfast, Earl Grey, Fruit Medley, Peppermint, Rooibos, Chamomile	2.90
Green Tea 'Sencha'	3.50

WINE

glass 175 ml / carafe 500ml / bottle 750ml

WHITE

Claude Val Blanc, Pays d'Oc, France, 2014	4.90 / 11.40 / na
TT Tantehue Sauvignon Blanc, Chile, 2013	19
Chablis, Domaine de la Conciergerie, 2014	29

RED

Claude Val Rouge, Pays d'Oc, France, 2014	4.90 / 11.40 / na
Vincent Bouquet Merlot, Pays d'Oc, France, 2015	19

ROSÉ

Les Bêtes Rousses Rosé, Pays d'Herault, France, 2015	4.90 / na / 18
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PROSECCO

Bortolin Angelo Extra dry, Valdobbiadene, Italy, 2015	29
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BEER (Meantime brewery)

Pilsner	330 ml bottle	4.30
Meantime London Lager	330 ml bottle	4.30
Meantime Pale Ale	330 ml bottle	4.30