

THOMAS

BY TOM SIMMONS

LUNCH & EARLY DINNER

2 courses £19 / 3 courses £24

FOR THE TABLE

Sourdough bread • house butters £3.5 ^(V)

Tea brined & fried chicken • lime mayo £5

Mushroom croquettes • Caerphilly cheese £4 ^(V)

Gordal olives £3.5 ^(VN,GF)

Whipped cods roe • lemon oil, fennel, sourdough crisps £4

TO START

Aged beef tartare • confit egg yolk, beetroot, sourdough

Smoked haddock • risotto crispy shallots, curry oil

Celeriac veloute • truffle cream, chive ^(V,GF)

MAINS

Confit pork belly • spring cabbage, baked potato mash ^(GF)

Salmon fishcake • pea & basil puree, warm tartare sauce

Miso carrots • pearl barley, toasted seeds, roast onion jus ^(VN,GF)

POTATOES

Chips • garlic butter, thyme, parmesan £4 ^(V,GF)

Baked potato mash • brown butter breadcrumbs £4 ^(V)

Skinny fries • truffle £4 ^(V,GF)

SIDES

Barbequed hispi • lemon dressing £4 ^(V,GF)

Creamed spinach £4 ^(V,GF)

Green beans • confit shallots £4 ^(V,GF)

DESSERTS

Chilled rice pudding • rhubarb, white chocolate ^(V)

Warm chocolate mousse • passion fruit sorbet, almond ^(V)

Perl las cheese • red onion & port chutney ^(V)



All our meat is sourced sustainably from farms around Wales.

All prices include VAT at 20%. A 10% discretionary service charge will be added to your bill.

V - Vegetarian / GF - Gluten Free / VN - Vegan