

# THOMAS

BY TOM SIMMONS

## SUNDAY ROAST

2 courses £24 / 3 courses £30

## FOR THE TABLE

Tea brined & fried chicken • lime mayo £5  
Mushroom croquettes • chive mayo, Caerphilly cheese £4 <sup>(V)</sup>  
Gordal olives £3.5 <sup>(VN, GF)</sup>  
Whipped cods roe • lemon oil, fennel, sourdough crisps £4

## TO START

Chicken liver parfait • fig chutney, beetroot, sourdough  
Salmon fishcake • pea & basil puree, warm tartare sauce <sup>(V)</sup>  
Celeriac veloute • truffle cream, chive <sup>(V, GF)</sup>

## MAINS

Barbequed Pork chop <sup>(GF)</sup>  
Aged Beef rump cap • horseradish +£2 <sup>(GF)</sup>

\*all roasts are served with beef dripping roasties, mash, seasonal veg & their own jus\*

Barbequed leeks • jerusalem artichoke, hazelnut romesco <sup>(V, GF)</sup>

## DESSERTS

Chilled rice pudding • rhubarb, white chocolate <sup>(V)</sup>  
Warm chocolate mousse • passion fruit sorbet, almond <sup>(V)</sup>  
Perl wen cheese • red onion & port chutney, cheese biscuits <sup>(V)</sup>



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