

THOMAS

the brasserie

SUNDAY 3 COURSE MENU

Potato Ciabatta (v) 5
House salted butter

Gordal Olives (vn, gf) 6
Arbequina olive oil

Whipped Taramasalata 7
Potato Röstis

STARTER

Pea & asparagus velouté, truffled cheddar waffle (v)
Heritage tomato tart, fromage blanc, saffron, basil (v)
Smoked salmon, pickled cucumber, keta caviar, brioche
Pembrokeshire chicken, parma ham & leek terrine,

MAIN

Roast Rib of Beef (+£6 suppliment)

Carmarthenshire Lamb Rump

Steamed Wild Sea Bass

Nut Roast (v)

All served with seasonal vegetables and condiments

DESSERT

Tiramisu, whipped mascarpone, espresso, cocoa (v)

Lemon posset, citrus jelly, kumquats, pine nuts (v)

Passion fruit & coconut soft serve, kafir lime, Thai basil (vno, gf)

Cotehill blue cheese tartlet, spiced apricots, red chicory (v)

2 course £35 • 3 course £40

All prices in pounds

Please notify a member of staff of any allergies or dietary requests. (v) = vegetarian (gf) = no gluten containing ingredients (vn) = vegan (vno) = vegan option We source the best quality seasonal ingredients. Due to supply & demand, this may mean we run out of certain dishes. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.