

# THOMAS

*the brasserie*

## FESTIVE SET MENU

*House Potato Ciabatta with leek butter & olives for the table*

### STARTER

Warm smoked salmon, smoked butter sauce, pickled cucumber, dill  
Chicken liver parfait, 10yr ruby port, heritage beetroots, spiced seeds  
Parsnip velouté, sour cream gougère, curry oil (v)

### MAIN

12 hour short rib of beef, baked potato mash, bourguignonne sauce  
*(upgrade to fillet of Welsh beef +£10)*  
Roast Cornish cod, shellfish ravioli, truffled leeks, bisque  
Butternut squash & brie pithivier, pumpkin seed pesto, roast onion (v)

### DESSERT

The brasserie tiramisu, mascarpone, Havana 7yr rum, coffee, cocoa (v)  
Salted Chocolate Crèmeux, brown butter ice cream, hazelnuts (v)  
Sticky toffee & date pudding, miso butterscotch, vanilla ice cream (v)  
Cheese from the trolley, crackers & seasonal condiments (+£5) (v)

3 course set menu  
Lunch £45 • Dinner £65

*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.*