THOMAS

the brasserie

SUNDAY MENU

Ground Bakery Bread (v) 5
House salted butter

Gordal Olives (vn, gf) 6
Arbequena olive oil

Whipped Taramasalata 7
Tom's crisps

STARTERS

Brecon venison tartare, pickled shallot, game chips 12

Cured chalkstream trout, avocado, radish, ponzu 14

Parsnip velouté, curry oil, sour cream gougère *(v)* 10

Chestnut mushroom parfait, pickled mushroom, black garlic *(v)* 12

MAIN

Welsh Ribeye of beef, Yorkshire pudding, horseradish 29.5

Carmarthenshire pork loin, apple sauce 24

Cornish cod, melted leeks, smoked butter, caviar 26

Four seed nut roast, heritage carrot, black garlic *(v)* 21

All served with roast potatoes & seasonal vegetables

DESSERT

Warm chocolate mousse, passion fruit sorbet *(v)* 10

Milk soft serve, spiced apple, crumble *(v)* 10

Blackberry frangipane tart, chantilly *(v)* 10

Cheese selection, sourdough crackers, truffle honey 12

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.

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COCKTAILS

Bellini *Blood peach, organic prosecco*	9
Hugo Spritz *Elderflower, sparkling wine, mint*	12
Watermelon Picante Margarita *Blanco tequila, melon, lime, jalapeño*	12
Brazillian Lemonade *Cachaça, lemon sorbet, fresh lime*	10
Bloody Mary *TENS Vodka, Tom's spice mix, tomato, lemon*	12

BEER & CIDER

Monte Carlo - Draught Lager, 4.8%	7/3.75
Prahva - Draught Pilsner. 4%	6.5/3.5
Sharp's Atlantic - Draught Pale Ale, 4.5%	7/3.75
Jute - Draught Session IPA, 4.2%	7/3.75
Rotational Guest Beer - Draft	POA
Guinness - Microdraught Stout, 4.1%	7.25
Peroni Gluten Free - Bottled Lager, 5%	5.5
Staropramen 0% - Bottled Pilsner	4.5
Clwb Tropica 0.5% - Canned IPA,	5
Aspall - Bottled Cider, 5.5%	7

SOFTS

Coca Cola/ Diet Coke	3.5
Schweppes Mixers *Tonic, Light Tonic, Lemonade, Soda, Grapefruit Soda, Ginger Ale, Ginger Beer*	2.5
Frobisher's Juices *Orange, Apple, Pineapple, Cranberry, Tomato*	3.5

TEA & COFFEE

Double Espresso	2.8
Americano	3
Espresso Macchiato	3.2
Flat White	3.5
Cappuccino	3.5
Latte	3.5
Selection of Teas *English Breakfast, Earl Grey, Yunnan Green, Chamomile, Lemongrass & Ginger, Peppermint*	3

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