

THOMAS

the brasserie

SUNDAY MENU

Potato Ciabatta (v) 5
House salted butter

Gordal Olives (vn, gf) 6
Arbequina olive oil

Whipped Taramasalata 7
Tom's crisps

STARTERS

Duck leg croquette, fennel marmalade, beetroot, jus gras 12

Salmon Rillettes, pickled cucumber, bitter leaves 13

Celeriac velouté, truffled mascarpone gougère (v) 10

Goats cheese tartlette, caramelised onion, candied walnut (v) 10

MAIN

Welsh chateaubriand, Yorkshire pudding, horseradish 29.5

Roasted lamb rump, mint sauce 24

Roasted cod, cauliflower, crevette, shellfish sauce 26

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

All served with roast potatoes & seasonal vegetables

DESSERT

Vanilla & Raspberry cheesecake, raspberry sorbet (v) 10

Tiramisu, whipped mascarpone, espresso, cocoa (v) 10

Tart of the day, crème fraîche (v) 10

Cheese Trolley, 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.