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

Ham hock terrine, house piccalilli, celeriac 12

Citrus cured salmon, avocado, radish, ponzu 14

Butternut squash velouté, truffled parmasean gougère *(v)* 10

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

MAIN

Welsh Ribeye of beef, Yorkshire pudding, horseradish 29.5

Carmarthenshire pork belly, apple sauce 24

Roast 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

Chocolate crémeux, aerated chocolate, passion fruit *(v)* 10

Spiced apple crumble soft serve *(v)* 10

Salted caramel custard tart, 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.

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COCKTAILS

French 75 — 12
Welsh gin, fresh lemon, sugar, sparkling wine

Aperol Spritz — 12
Aperol, organic prosecco, orange

Carajillo — 12
Liquor 43, fresh espresso, tonka bean

Dark 'N' Stormy — 12
Aged rum, ginger beer, lime

Bloody Mary — 12
TENS Vodka, Tom's spice mix, tomato, lemon

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 — 2.5
Tonic, Light Tonic, Lemonade, Soda, Grapefruit Soda, Ginger Ale, Ginger Beer

Frobisher's Juices — 3.5
Orange, Apple, Pineapple, Cranberry, Tomato

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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