

THOMAS

the brasserie

SUNDAY MENU

House bread (v) 5
House salted butter

Gordal Olives (vn, gf) 6
Arbequina olive oil

Whipped Taramasalata 7
Tom's crisps

STARTER

Confit chicken terrine, parfait, spiced apricot, sourdough 12

Salmon rilette, pickled cucumber, bitter leaves 13

Celeriac velouté, truffled cheddar gougère (v) 10

Herritage tomato tart, crowdie, basil (v) 10

MAIN

Welsh rib of beef, Yorkshire pudding, horseradish 29.5

Roasted pork belly, apple sauce 24

Roasted cod, cauliflower, crevette, brandade 26

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

All served with roast potatoes & seasonal vegetables

DESSERT

Raspberry frangipane tart, chantilly cream (v) 10

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

Warm chocolate mousse, streussel, earl grey ice cream (v) 10

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.