

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

STARTER

Duck leg croquette, spiced carrot, fennel marmalade 13

Salmon rillettes, cucumber, horseradish, dill 12

Seasonal Soup, black bomber waffle (v) 10

Isle of Wight tomato tart, crowdie, black garlic, basil (v) 12

MAIN

Welsh rib of beef, Yorkshire pudding, horseradish 29.5

Roasted pork belly, apple sauce 24

Day boat fish, crab, caper & raisin, brioche 26

Four seed nut roast (v) 21

All served with roast potatoes & seasonal vegetables

DESSERT

Lemon meringue tart, crème fraiche (v) 10

Peanut butter parfait, salted caramel, banana ice cream (v) 10

Tiramisu, whipped mascarpone, espresso, cocoa (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.