French 125 14
Calvados, apple sherbet,
Pommery Champagne

Salt & Vinegar Martini 14
TENS Vodka, dry vermouth,
olive & balsamic

THOMAS

the brasserie

Brazillian Lemonade 10
Cachaça, lemon sorbet,
fresh lime

Peach Bellini 9
Blood peach,
Sparkling wine

FOR THE TABLE

House Made Potato Ciabatta (v) 5
Leek butter

Tom's Fried Chicken 9
Sour cream, crispy chilli, Thai basil

Mushroom Croquettes (v) 8
Truffle mayo, parmesan, cep powder

Gordal Olives (vn, gf) 6
Arbequena olive oil

Whipped Taramasalata 7
Tom's crisps, lemon oil, dill

Pembrokeshire Oyster (gf) 7 *(each)*
Smoked butter, cucumber, dill

TO START

Celeriac Velouté (v) 12
Truffled Black Bomber gougère

Mushroom Parfait (v) 14
Pickled mushrooms, black garlic, toast

Warm Smoked Salmon (gf) 16
Pickled cucumber, smoked butter

Shellfish Raviolo 17
Truffled leeks, lobster bisque

RAW/COLD

Raw Yellow Tail 14
Avocado, radishes, tomato, truffle ponzu

Fillet of Beef Tartare 16
Charcoal mayo, sourdough, manchego

Heritage Beetroot Tart (v) 14
Crowdie, quince, black garlic, hazelnuts

MAINS & GRILL

"Fish & Chips" 28
Cornish cod, curried scraps,
pea purée, warm tartar sauce, Tom's chips

Steak Frites (gf) 30
Koffman's fries, green peppercorn sauce

Creedy Carver Duck Breast 30
Duck leg, truffled celeriac, creamed cabbage

"The Rossini" 46
Fillet of beef, mushroom parfait, brioche,
spinach, truffle & Madeira jus

Cornish Hake (gf) 28
Roast maitake mushrooms, spinach,
mushroom & tarragon velouté

Artichoke Ravioli (v) 26
Swiss chard, hazelnut, green sauce

Braised Short Rib of Beef 28
Saffron risotto, salsa verde

Pembrokeshire Lamb Loin 30pp (For two)
Lamb suet pie, glazed carrot, mint ketchup

Fillet of Beef 38
Short rib & mushroom tart

Wild Mushroom Pie (v) 26
Baked potato mash, roast onion jus

Brown Sugar Cured Pork Chop (gf) 28
Miso onion, apple, jus gras

SAUCES
(all £4)

Green Peppercorn (gf)

Truffle Hollandaise (v, gf)

Harrogate Blue Cheese Sauce (gf)

Red Wine Jus (gf)

SIDES

Glazed Carrots (v, gf) 8
Spiced seeds

Spinach & Leek Gratin (v) 8
Welsh cheddar, sourdough, nutmeg

Fine Beans (v, gf) 8
Confit shallots, toasted almonds

Mac 'n' Cheese (v) 10
Four cheeses, cheese & onion crumble

TATWS

Tom's Chips (v, gf) 8
Parmesan, garlic

Fries (v, gf) 6
House seasoning

Baked Potato Mash (v, gf) 6

Dauphinoise Potato (v, gf) 10
Cream, garlic, nutmeg

All meat, unless stated is sustainably sourced from Rogers & Son, Carmarthenshire

DESSERT

Warm Chocolate Mousse (v) 10
Milk ice cream, miso, streussel

Tiramisu (v) 12
Whipped mascarpone, espresso, cocoa

Salted Caramel Custard Tart (v) 12
Crème fraîche

Peanut Butter Parfait (v) 10
Banana ice cream

Milk Soft Serve (vno, gf) 10
Clementine, Champagne

Perl Wen Toasted Waffle (v) 12
Sherry caramel, truffle

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.