

Seasonal Bellini 10
Seasonal fruits,
organic prosecco

House Martini 14
TENS Vodka, dry vermouth,
lemon oil

THOMAS

the brasserie

Fish House Punch 13
White rum, cognac, peach,
black tea, clarified milk

Spumoni 10
Campari,
schweppes grapefruit soda

FOR THE TABLE

Ground Bakery Potato Ciabatta (v) 5
House salted butter

Tom's Fried Chicken 8
Lime mayo, sesame, coriander

Mushroom Croquettes (v) 7
Truffle mayo, parmesan, cep powder

Gordal Olives (vn, gf) 6
Arbequina olive oil

Whipped Taramasalata 7
Potato röstis, lemon oil, dill

Pembrokeshire Oyster 6 (each)
Smoked butter, cucumber, dill

TO START

Pea & Asparagus Soup (v) 10
Truffled cheddar waffle

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

Crispy Pork Rillette 12
Cauliflower, apple, capers, cider jus

Heritage Tomato Tart 13 (v)
Fromage blanc, saffron, basil

Wild Garlic Risotto (v, gf) 14 / 24
Confit egg yolk, mascarpone, parmesan

XL Red Prawns (gf) 14
Garlic butter, bisque

RAW/COLD

Tuna Ceviche 15
Avocado, truffle ponzu, sesame, basil oil

Fillet of Beef Tartare 14
House dressing, Tom's crisps

King's Oscietra Caviar (20g) 25
Potato röstis, crème fraîche

Moxon's Smoked Salmon 18
Cornish crab, rye bread, salted butter

MAINS & GRILL

"Fish & Chips" 26
Cornish cod, curried scraps,
crushed peas, warm tartar sauce, Tom's chips

Short Rib & Suet Pudding 23
Baked potato mash, beef jus

Creedy Carver Duck Breast (gf) 23
Carrot, buttered kale, red wine jus

"The Rossini" 42
Fillet steak, mushroom parfait, brioche,
spinach, truffle & madeira jus

Roasted Whole Chicken (gf) 25pp
(for two)
House salad, fries, tarragon butter

Steamed Wild Sea Bass 26
Crab ravioli, leeks, parsley beurre blanc

Ricotta Agnolotti (v) 23
Roast broccoli, romesco, almonds

Lamb Cannon (gf) 27
Lamb belly, courgette, Wye valley asparagus

35 day dry aged Sirloin (gf) 60
(for two)

Fillet of Beef 35
Short rib & mushroom tart

Salt Baked Celeriac (v, gf) 24
BBQ maitake mushrooms

Iberico Pork Loin (gf) 26
Hazelnut romesco

SAUCES

(all 3.5)

Green Peppercorn (gf)

Truffle Hollandaise (v, gf)

Mushroom Sauce (gf)

Red Wine Jus (gf)

SIDES

Glazed Carrots (v, gf) 7
Spiced seeds

Creamed Spinach (v, gf) 7
Garlic, nutmeg, lemon

House Salad (v, gf) 7
Local leaves, house dressing, fine herbs

Fine Beans (v, gf) 7
Confit shallots, toasted almonds

Mac 'n' Cheese (v) 7
Four cheeses, cheese & onion crumble

TATWS

Tom's Chips (v) 8
Parmesan, garlic

Fries (v) 5
House seasoning

Baked Potato Mash (v, gf) 6
+£5 fresh truffle

Dauphinoise Potato (v, gf) 8
Cream, garlic, nutmeg

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

DESSERT

Crème Brulée (v) 10
Brown butter shortbread

Peanut Butter Parfait (v, gf) 10
Banana ice cream, caramelised chocolate

Glazed Lemon Tart (v) 10
Crème fraîche

Cheese from the trolley 14
Seasonal condiments

Raspberry & Pistachio Pavlova (v, gf) 10
Stem ginger, crème diplomat

Sticky Toffee Pudding (v) 10
Vanilla ice cream, custard

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.