

Sgroppino 10
Elderflower, prosecco,
whipped lemon sorbet

Salt & Vinegar Martini 12
TENS Vodka, dry vermouth,
olive brine, white balsamic

THOMAS

the brasserie

Porto Tonico 9
White port,
Cucumber tonic

French 75 12
Welsh gin,
lemon sherbet, Champagne

FOR THE TABLE

House Made Potato Ciabatta* (v) 5
House salted butter

Tom's Fried Chicken* 9
Lime mayo, sesame, coriander

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

Gordal Olives (vn, gf) 6
Arbequina olive oil

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

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

TO START

Pea & Mint Soup (v) 10
Cheddar waffle

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

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

XL Red Prawns* (gf) 16
Baked rice, saffron aioli, bisque

RAW/COLD

St Brides Crab Crumpet 9
Crème fraîche, fine herbs

Citrus Cured Sea Bass 15
Jalapeño, gordal olive, bonito mayo

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

Isle of Wight Tomato Tart 14* (v)
Crowdie, black garlic, basil

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) 26
Carrot, buttered kale, red wine jus

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

Roasted Whole Chicken (gf) 30pp
(for two)
House salad, fries, tarragon butter

Day Boat Fish* (gf) 29
Cauliflower, morteau sausage, girolles

Ricotta Agnolotti* (v) 24
Roast broccoli, romesco, almonds

Lamb Cannon 27
Tomato fondue, potato rösti, crispy lamb belly

35 day dry aged Sirloin (gf) 65
(for two)

Fillet of Beef* 36
Short rib & mushroom tart

Butternut Squash Pithivier (v) 24
Goats cheese, pine nut, onion jus

Iberico Pork Loin (gf) 26
Pickled White cabbage, apple cider

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

Creamed Spinach (v, gf) 8
Garlic, nutmeg, lemon

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

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

Mac 'n' Cheese* (v) 8
Four cheeses, cheese & onion crumble

TATWS

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

Fries* (v) 5
House seasoning

Baked Potato Mash (v, gf) 6

Dauphinoise Potato (v, gf) 8
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) 10
Whipped Mascarpone, espresso, cocoa

Salted Caramel Custard Tart (v) 10
Crème fraîche

Vanilla Set Custard* (v) 10
Raspberries, basil sorbet

Coconut Soft Serve* (vno, gf) 10
Passion fruit, kaffir lime, thai basil

Perl Wen Toasted Waffle (v) 10
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. *Part of our children's menu. 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.*