

Sgroppino 10  
Elderflower, prosecco,  
whipped lemon sorbet

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

# THOMAS

*the brasserie*

Porto Tónico 9  
White port,  
Cucumber tonic

French 75  
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  
Potato röstis, 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

Isle of Wight Tomato Risotto (v, gf) 14 / 24  
Crowdie, semi-dried tomato, basil

XL Red Prawns (gf) 14  
Crispy chilli & miso butter sauce

## RAW/COLD

St Brides Crab Röstis 14  
Curry mayo

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

Confit Leek Tart 14 (v)  
Whipped goat's curd, hazelnut, chive

## 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

Steamed Wild Sea Bass 29  
Crab ravioli, leeks, parsley beurre blanc

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

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

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

Fillet of Beef 36  
Short rib & mushroom tart

Salt Baked Celeriac (v) 24  
BBQ maitake mushrooms

Iberico Pork Loin (gf) 26  
Hazelnut romesco

## 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

## 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

Lemon Posset (v) 10  
Citrus jelly, kumquats, pine nuts

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

Cotehill Blue Cheese Tartlet (v) 10  
Spiced apricots, red chicory

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.