

French 125 14
Calvados, apple sherbet,
Pommery Champagne

House Dirty Martini 14
TENS Vodka, dry vermouth,
olive & tomato

THOMAS

the brasserie

Brazilian Lemonade 10
Cachaça, lemon sorbet,
fresh lime

Garibaldi 9
Campari,
whipped orange juice

FOR THE TABLE

House Made Potato Ciabatta (v) 5
Leek 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

Celeriac Velouté (v) 10
Truffled Black Bomber gougère

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

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

Shellfish Raviolo 16
Truffled leeks, lobster bisque

RAW/COLD

Cornish Blue Fin Tuna 15
Avocado, ponzu, sesame

Fillet of Beef Tartare 14
Charcoal mayo, sourdough, manchego

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

MAINS & GRILL

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

Steak Frites (gf) 30
Koffmans fries, green peppercorn sauce

Creedy Carver Duck Breast (gf) 28
Duck leg, truffled celeriac, creamed cabbage

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

Cornish Hake (gf) 27
Roast maitake mushrooms, spinach,
mushroom & tarragon velouté

Ricotta Agnolotti (v) 24
Smoked tomato, broad bean, courgette, parmesan

Braised Short Rib of Beef 28
Saffron risotto, gremolata

Pembrokeshire Lamb Loin 27pp (For two)
Lamb suet pie, glazed carrot, mint ketchup

Fillet of Beef 36
Short rib & mushroom tart

Butternut Squash Tart (v) 24
Crowdie, 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

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) 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

Peanut Butter Parfait (v) 10
Banana ice cream

Peach Soft Serve (vno, gf) 10
Champagne, milk

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. 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.