

THOMAS

the brasserie

FOR THE TABLE

Signature Ground Bakery potato ciabatta, served with salted home made butter (v) 5

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

Mushroom Croquettes (v) 6
Truffle mayo, parmesan, cep powder

Gordal Olives (vn, gf) 5
Arbequena olive oil

Whipped Taramasalata 7
Potato rösti, lemon oil, dill

St Brides Bay Crab Crumpet 5 (each)
Salted butter, chives, lemon

TO START

Leek & Potato Soup (v, gf) 10
Mushroom Parfait 14 (v)
Pickled mushrooms, black garlic, toast
Twelve Hour Pork Belly (gf) 12
Cauliflower, apple, capers, cider jus
Diver Caught Orkney Scallop 20
Melted leeks, smoked butter, lemon, tarragon
Truffle Risotto (v, gf) 14
Confit egg yolk, mascarpone, parmesan
XL Red Prawns (gf) 14
Garlic butter, bisque

RAW/COLD

Tuna Carpaccio 15
Avocado, truffle ponzu, sesame, coriander oil
Fillet of Beef Tartare 14
House dressing, game chips
King's Oscietra Caviar (20g) 25
Potato rösti, crème fraîche
Moxon's Smoked Salmon 15
Crème fraîche, pickled cucumber, treacle bread

MAINS & GRILL

All cooked over charcoal and served with your choice of sauce

"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
"The Rossini" 42
Fillet steak, mushroom parfait, brioche, spinach, truffle & madeira jus
Roasted Whole Chicken (gf) 50
(for two)
House salad, fries & roasting juices
Poached Chalk Stream Trout (gf) 25
Watercress velouté, crushed potatoes
Potato Agnolotti (v) 23
Cauliflower, parmesan, hazelnut romesco
Lamb Saddle (gf) 25
Ratatouille, lamb jus

SAUCES

Green Peppercorn (gf)
Truffle Hollandaise (v, gf)
Forestiere (gf)
Green Sauce (gf)
Cognac & Mustard (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
XXL Hasselback (v) 5
Cream cheese, brown butter, chives
Dauphinoise Potato (v, gf) 7
Cream, garlic, nutmeg

DESSERT

Crème Brûlée (v) 10
Brown butter shortbread
Layered Chocolate Cake (v) 10
Coffee, vanilla chantilly
Salted Caramel Custard Tart (v) 10
Crème fraîche
Cheese from the trolley 14
Seasonal condiments
Rhubarb Pavlova (v, gf) 10
Custard, stem ginger, vanilla ice cream
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.