

Seasonal Bellini 10  
Seasonal fruits,  
organic prosecco

House Martini 14  
TENS Vodka, dry vermouth,  
lemon oil

# THOMAS

*the brasserie*

Clarified Rum Punch 12  
Rum blend, passion fruit,  
pineapple. lime, clarified milk

Spumoni 10  
Campari,  
schweppes grapefruit soda

## 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  
Arbequina olive oil

Whipped Taramasalata 7  
Potato röstis, 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 röstis, crème fraîche

Moxon's Smoked Salmon 15  
Crème fraîche, pickled cucumber, treacle bread

## 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

"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

*All cooked over charcoal and served with your  
choice of sauce*

35 day dry aged Ribeye (gf) 32

USDA Sirloin (gf) 80  
(for two)

Fillet of Beef (gf) 35

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

Sugar Pit Pork Chop (gf) 26

## 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 Brulée (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.*