

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 6 (each)
Salted butter, chives, lemon

TO START

Celeriac Veloute (v, gf) 10
Blue cheese, braised celery, apple

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

Twelve Hour Pork Belly (gf) 12
Cauliflower, apple, capers, cider jus

Smoked Haddock Tart 16
Melted leeks, hollandaise

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, Tom's crisps

King's Oscietra Caviar (20g) 25
Potato röstis, crème fraîche

Moxon's Smoked Salmon 15
Gentleman's relish, pickled lemon, bitter leaves

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) 25pp
(for two)
House salad, fries, tarragon butter

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

Welsh Wagyu (gf) Priced per kilo
(Sourced from Oswestry)

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)

Mushroom Sauce (gf)

Green Sauce (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

All meat, unless stated is sustainably sourced from Rogers & Son, Carmarthenshire

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
Stem ginger, crème diplomat

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.