

THOMAS

BY TOM SIMMONS

APERITIF

MAFON
£11
RASPBERRY VODKA, TRIPLE SEC,
LIME, PROSECCO

MOJITO MWYAR DUON
£11
HAVANA 3YR, BLACKBERRY, LIME,
MINT

GRAWNFFRWYTH
£14
SILVER PATRON, GRAPEFRUIT,
ELDERFLOWER, LIME

FOR THE TABLE

ONE MILE BAKERY BREAD HOUSE BUTTERS	£4.5
MUSHROOM CROQUETTES (V) CHIVE MAYO, PARMESAN	£5
GORDAL OLIVES (VN,GF)	£3.5
TEA BRINED, FRIED CHICKEN LIME MAYO, CORIANDER, SESAME	£6
WHIPPED CODS ROE LEMON, BASIL, PAPRIKA, SOURDOUGH CRISPS	£5
CRISPY PIGS SKIN HUMMUS, SMOKED CHILLI OIL	£4

STARTERS

CURED SALMON (GF) PEA, WASABI, SOY DRESSING	£12.5
CELERIAC VELOUTÉ (V,GF) TRUFFLE CREAM, CHIVE	£8.5
CHICKEN LIVER PARFAIT BEETROOT, APPLE, TOASTED SEEDS	£10
BBQ LEEKS (V) HAZELNUT ROMESCO, CHEESE & ONION CROQUETTES	£9
ST. BRIDES BAY CRAB TARTLET SWEETCORN, CURRY, CORIANDER	£12.5
DIVER CAUGHT SCALLOP (GF) THAI CURRY BUTTER, BROWN SHRIMP	£14.5

MAINS

'FISH AND CHIPS' PEA PUREE, BATTER BITS, WARM TARTARE SAUCE	£25.5
GLAZED SWEDE (V,GF) CARROTS, BLACK CABBAGE, SPICED NUTS	£16.5
CREEDY CARVER DUCK (FOR 2) LEG PASTILLA, CARROT, HONEY	£45
CORNISH MONKFISH TAIL (GF) POMMES ANNA, LEEK, SMOKED MUSSEL VELOUTE	£27

SIDES

MAC 'N' CHEESE (V) MUSHROOM, TRUFFLE	£6
'CHIPS, CHEESE & CURRY SAUCE' (V,GF) BLACK BOMBER, CURRY OIL	£5
SKINNY FRIES (V,GF,VNO) TRUFFLE MAYO	£5
BBQ HISPI CABBAGE (V,GF,VNO) LEMON OIL	£5
CREAMED SPINACH (V,GF) NUTMEG, GARLIC	£5

GRILL

WELSH LAMB CANNON CRISPY LAMB BELLY, LAMB SAUCE	£25.5
FILLET OF WELSH BEEF BEEF & ONION TARTLET	£30
IBERICO PORK LOIN (GF) HAZELNUT ROMESCO	£26

SAUCES

RED WINE SAUCE (GF)	£3.5
GREEN PEPPERCORN (GF)	£3.5
PORT & PERLLAS BUTTER (V,GF)	£3.5

PLEASE NOTIFY A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUESTS
(V) = VEGETARIAN (GF) = NO GLUTEN CONTAINING INGREDIENTS (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 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL