

# THOMAS

BY TOM SIMMONS

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## APERITIF

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

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

GRAWNFFRWYTH  
£14  
SILVER PATRON, GRAPEFRUIT,  
ELDERFLOWER, LIME

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## FOR THE TABLE

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GORDAL OLIVES (GF,VNO)	£3.5
TEA BRINED, FRIED CHICKEN LIME MAYO, CORIANDER, SESAME	£6
WHIPPED CODS ROE LEMON, BASIL, PAPRIKA, SOURDOUGH CRISPS	£5
MUSHROOM CROQUETTES (V) CHIVE MAYO, PARMESAN	£5

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## STARTERS

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MUSHROOM RISOTTO (V,GF)  
SWEETCORN, CRISPY KALE

CURED SALMON  
PEA, HORSERADISH, DILL

CURRIED PORK BELLY  
CAULIFLOWER, PICALLILI, RAISINS

CELERICAC VELOUTE (V,GF)  
TRUFFLE CREAM, CHIVE OIL

CHICKEN LIVER & PORT PARFAIT  
BEETROOT, APPLE, CHARRED SOURDOUGH

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## MAINS

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AGED WELSH RUMP OF BEEF  
YORKSHIRE PUDDING, BEEF GRAVY + £3

CONFIT PORK BELLY  
CIDER GRAVY

SLOW COOKED LAMB SHOULDER  
MINT SAUCE, LAMB GRAVY

FOUR NUT ROAST  
VEGETABLE GRAVY

'FISH AND CHIPS'  
PEA PUREE, BATTER BITS, WARM TARTARE SAUCE

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## DESSERTS

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WHITE CHOCOLATE PANNA COTTA (V,GF)  
PASSION FRUIT, PINEAPPLE

WARM CHOCOLATE MOUSSE (V)  
BANANA ICE CREAM, COOKIE CRUMB

APPLE & ALMOND FRANGIPANE (V)  
VANILLA ICE CREAM

CHEESEBOARD (V)  
RACHAEL RESERVA & BARON BIGOD  
SERVED WITH CHUTNEY, CHEESE BISCUITS

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2 COURSES FOR £25

3 COURSES FOR £30

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\*ROASTS ARE SERVED  
WITH TRIPLE  
COOKED ROASTIES,  
MASH & VEGETABLES\*

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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