

THOMAS

BY TOM SIMMONS

A LA CARTE

P&T £10
White Port,
Cucumber Tonic

KIR ROYALE £13
Creme De Cassis, Violet, Lemon,
Sparkling Wine

MARTINI £12
Tanqueray Gin, Vermouth,
Bergamot

FOR THE TABLE

Ground Bakery Bread (v) HOUSE BUTTERS	£4.5
Mushroom Croquettes (v) TRUFFLE MAYO, PARMESAN	£6
Gordal Olives (vn,gf)	£4
Tea Brined, Fried Chicken LIME MAYO, CORIANDER, SESAME	£8.5
Whipped Cods Roe LEMON OIL, DILL, FENNEL SEED CRACKERS	£4

MAINS

'Fish and Chips' PEA PUREE, BATTER BITS, WARM TARTARE SAUCE	£27.5
Day Boat Fish LAVERBREAD MACARONI, COCKLES, SMOKED PANCETTA	£30
Miso Glazed Aubergine TOMATO FONDUE, PINE NUTS, BASIL	£19.5
Fillet Of Welsh Beef SHORT RIB, MUSHROOM & TRUFFLE TARTLET	£33
Welsh Lamb Cannon CRISPY LAMB SHOULDER, BLACK GARLIC	£27
Pembrokeshire Chicken Breast COURGETTE, BBQ LEEK HEARTS, GIROLLES	£25.5
Creedy Carver Duck DUCK FAT CARROT, BUCKWHEAT, JUS GRAS	£27.5

SAUCES

Beef & Red Wine (Gf)	£3
Green Peppercorn (Gf)	£3
Bearnaise (V,gf)	£3

STARTERS

Isle of White Tomato Tart (v) WHIPPED RICOTTA, SAFFRON, BASIL	£12
Celeriac Velouté PARMESAN WAFFLE	£10
Chicken Liver & Madeira Parfait CHERRY, SPICED SEEDS, BRIOCHE	£13
Fillet of Beef Tartare CONFIT YOLK, TRUFFLE, LAVERBREAD MAYO	£13.5
Ponzu Cured Loch Duart Salmon MANDARIN, RADISH, CHIVE CRÈME FRAÎCHE	£13
Orkney King Scallop SWEETCORN, TRUFFLE, CHICKEN BUTTER SAUCE	£16

SIDES

Mac 'n' Cheese (v) MUSHROOM, TRUFFLE	£6
Tom's Chips (v, Gf) PARMESAN, GARLIC	£6
Skinny Fries (vn,gf)	£5
Creamed Spinach (v,gf) NUTMEG, GARLIC	£5
Mixed Leaf Salad (vno,gf) HOUSE DRESSING, FINE HERBS	£5
BBQ Spring Cabbage HERB BUTTER	£5

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 10% service charge will be added to your bill.