

THOMAS

BY TOM SIMMONS

AFTER-DINNER

ESPRESSO MARTINI £12

Brecon 5 Vodka, Espresso,
PX Sherry

OLD FASHIONED £12

Buffallo Trace Bourbon,
Salted Honey, Bitters

CAFÉ AMORE £9.5

Courvoisier Vs, Amaretto,
Coffee, Cream

DESSERTS

Treacle Tart EARL GREY ICE CREAM	£10
'Chocolate Cake' MOUSSE, SALTED CARAMEL, PASSION FRUIT	£10
Tonka Bean Set Custard YORKSHIRE RHUBARB, ALMOND, GINGER	£10
White Chocolate & Pistachio Mousse OLIVE OIL, RASPBERRY	£10
Petit Fours COFFEE CARAMEL TRUFFLES, STRAWBERRY & BASIL PÂTE DE FRUITS	£5.5
Affogato MADAGASCAN VANILLA ICECREAM, SINGLE ORIGIN ESPRESSO	£7

ICE CREAM / SORBET

2 SCOOPS FOR £6

Ice Cream Of The Day
Vanilla Ice Cream
Earl Grey Ice Cream
Strawberry Ice Cream
Passionfruit Sorbet
Raspberry Sorbet
Rhubarb Sorbet

HOT DRINKS

Single Espresso • Macciato	£2.4
DbI Espresso • Macciato	£2.6
Flat White	£3
Cappuccino	£3
Latte	£3
Hot Chocolate	£3
Loose Leaf Teas	£2.8

CHEESEBOARD

£12 PER PERSON

Perl Las Blue Cheese • Pear, Walnut COW - PASTEURISED	
Luna • Honey, Thyme GOAT - UNPASTEURISED	
Served With Fennel Seed Crackers	
+ Graham's 2006 Vintage Port (37,5cl)	£37

DIGESTIFS (50ML)

Fanny Fougerat	
• Petite Cigue Vsop	£10
• Le Laurier D'appollon	£15
• Cedre Blanc	£20
Somerset Cider Brandy 3yo	£7.5
Somerset Cider Brandy 5yo	£8
Courvoisier Vs	£6.5
Hennessy Vs	£8
Graham Ruby Port	£6
Graham 10 Yr Tawny	£9
Graham's Lbv Port	£7

DESSERT WINES (75ML)

Somerset Ice Cider BURROW HILL	£9
Laborum Malbec Late Harvest Red MENDOZA, ARGENTINA	£9.5
La Perle D'arche SAUTERNES, FRANCE	£10
Torres Floralis Moscatel CATALONIA, SPAIN	£6.5

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.