

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 £10
EARL GREY ICE CREAM

'Chocolate Cake' £10
MOUSSE, SALTED CARAMEL, PASSION FRUIT

Madagascar Vanilla Set Custard £10
SAUTERNES, WYE VALLEY RASPBERRY

Petit Fours £5.5
COFFEE CARAMEL TRUFFLES, STRAWBERRY
& BASIL PÂTE DE FRUITS

Daisy Bank Milk Soft Serve £10
SEASONAL FRUIT

Affogato £7
MADAGASCAN VANILLA ICECREAM,
SINGLE ORIGIN ESPRESSO

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 £9
BURROW HILL

Laborum Malbec Late Harvest Red £9.5
MENDOZA, ARGENTINA

La Perle D'arche £10
SAUTERNES, FRANCE

Torres Floralis Moscatel £6.5
CATALONIA, SPAIN

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.