

THOMAS

BY TOM SIMMONS

HUGO SPRITZ £12

ELDERFLOWER, MINT,
LIME, SPARKLING WINE

FRENCH 125 £19

MARTEL VS, FRESH LEMON,
BOLLINGER CHAMPAGNE

ALL DAY MARY £12

VODKA, TOMATO, TABASCO,
LEMON, TOMS SPICE MIX

AUGUST SET MENU 3 COURSES FOR £34

Ground Bakery Bread (v)
HOUSE BUTTERS

£5 Gordal Olives (vn, gf)

£4.5

Mushroom Croquettes (v) - 4 Piece
TRUFFLE MAYO, PARMESAN

£7 Tea Brined, Fried Chicken - 3 Piece
LIME MAYO, CORIANDER, SESAME

£9.5

STARTERS

MAINS

Celeriac Velouté (v, gf)
BUFFALO BLUE, BRAISED CELERY

Slow Cooked Lamb Belly (gf)
ROASTED CARROT, SALSA VERDE, GOAT'S CURD

Chicken & Ham Terrine
BLACK PUDDING, PICCALILLI, SOURDOUGH

Poached Hake (gf) (+£5)
SHELLFISH BISQUE, CAULIFLOWER, GRAPES

Citrus Cured Salmon (+£2)
HORSERADISH CRÈME FRAÎCHE, KETA CAVIAR, RYE

Parmesan Gnocchi (v)
BBQ TENDERSTEM, ROMESCO, PICKLED ONION

All mains are served with hasselback potatoes for the table

SIDES

DESSERTS

Mac 'n' Cheese (v)
MUSHROOM, TRUFFLE

£6.5 Vanilla & Raspberry Cheesecake (v)
RASPBERRY SORBET

Tom's Chips (v, gf)
PARMESAN, GARLIC

£6.5 Chocolate Fondant Tart (v)
KUMQUAT MARMALADE, CARAMELISED ORANGE ICE CREAM

Baked Potato Mash (v, gf)

£6.5 Cheese From The Trolley (+£5)

Creamed Leeks & Spinach (gf)
NUTMEG, GARLIC

£6.5 A SELECTION OF THREE BRITISH AND EUROPEAN CHEESES
*Served With Seasonal Condiments
& House Made Crackers*

Salt Baked Carrots (v, gf)
SPICED SEEDS

£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 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL