

THOMAS

BY TOM SIMMONS

AFTER-DINNER

ESPRESSO MARTINI £14

Absolut Vodka,
Coffee Liqueur,
Fresh Espresso

OLD FASHIONED £14

Evan Williams Bourbon, Demerara,
Bitters

IRISH COFFEE £10

Jameson's Black Barrel Irish Whiskey,
Coffee, Cream

DESSERTS

Peanut Butter Parfait (v) £12.5
BANANA, DARK CHOCOLATE, SALTED CARAMEL

Caramelised White Chocolate Cake (v) £12.5
YUZU, RASBERRY SORBET

Gariguette Strawberry £11
OLIVE OIL, SABLE BRETON, VANILLA

Passion Fruit & Coconut Soft Serve (vnc, gf) £11
COCONUT CRISP, BASIL

Selection of Tom's Treats (v, gf) £9

Chocolate Marcona Almonds (v, gf) £5.5

Affogato (v) £8
MADAGASCAN VANILLA ICE CREAM, FRESH ESPRESSO

ICE CREAM / SORBET

2 SCOOPS FOR £6.5

Madagascan Vanilla Ice Cream

Banana Ice Cream

Earl Grey Ice Cream

Caramelised White Chocolate Ice Cream

Passion Fruit Sorbet

CHEESE SELECTION

£16

A seasonally curated selection of
British & European cheeses, served alongside
sourdough crackers

Paired with:

Graham's 2012 Vintage Port (Half Bottle) - £43

DIGESTIFS (50ML)

Fanny Fougerat Cognacs

• Petite Cigue Vsop £11

• Le Laurier D'appollon £16

• Cedre Blanc £21

Martell VS £8.5

Graham Ruby Port £9

Graham 10 Yr Tawny £11

Graham's Lbv Port £10

HOT DRINKS

Single Espresso • Macciato £2.5/6

DbI Espresso • Macciato £2.6/8

Flat White £3.2

Cappuccino £3.2

Latte £3.2

Hot Chocolate £3.5

Loose Leaf Teas £3

DESSERT WINES (75ML)

La Perle D'arche £8

SAUTERNES, FRANCE

Torres Floralis Moscatel £9

CATALONIA, SPAIN

White Castle 1581 (50ml) £14

ABERGAVENTNY, WALES

Laborum Malbec Late Harvest Red £13

MENDOZA, ARGENTINA

Please notify a member of staff of any allergies or dietary requests.

(v) = vegetarian • (gf) = no gluten containing ingredients • (vn) = vegan • (vnc) = 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.