

THOMAS

BY TOM SIMMONS

AFTER-DINNER

ESPRESSO MARTINI £14

Absolut Vodka,
Mr Black Coffee Liqueur,
Fresh Espresso

FANCY-FREE £14

Bourbon, Maraschino, Bitters

IRISH COFFEE £10

Jameson's Black Barrel Irish Whiskey,
Coffee, Cream

DESSERTS

Peanut Butter Parfait £12.5
BANANA, DARK CHOCOLATE

'Chocolate Cake' £12.5
BERGAMOT, EARL GREY TEA ICE CREAM

Spiced Apple Crumble & Custard Tart (v) £11
GENOISE SPONGE, VANILLA ICE CREAM

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

Selection of Tom's Treats (v) £9

Chocolate Marcona Almonds £5.5

Affogato £8
MADAGASCAN VANILLA ICE CREAM, FRESH ESPRESSO

ICE CREAM / SORBET

2 SCOOPS FOR £6.5

Madagascar 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 2006 Vintage Port (Half Bottle) - £43

DIGESTIFS (50ML)

Fanny Fougerat Cognacs

• Petite Cigue Vsop £11

• Le Laurier D'appollon £16

• Cedre Blanc £21

Somerset Cider Brandy 3yo £7.5

Somerset Cider Brandy 5yo £8

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) £12

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 • (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.