

THOMAS

BY TOM SIMMONS

AFTER-DINNER COCKTAILS

ESPRESSO MARTINI
£11
BRECON 5 VODKA, ESPRESSO,
TONKA BEAN

VIEUX-CARRÉ
£15
BULLEIT RYE WHISKEY, COURVOISIER
VS, SWEET VERMOUTH, BENEDICTINE

CAFÉ AMORE
£9
COURVOISIER VS, AMARETTO,
COFFEE, CREAM

DESSERTS

VANILLA PANNA COTTA (V) STRAWBERRY, BASIL SHORTBREAD	£8.5
MUSCOVADO TART (V) MALT ICE CREAM, COFFEE CARAMEL	£8.5
'CHOCOLATE CAKE' (V) MOUSSE, SALTED CARAMEL, CREME FRAICHE	£8.5
PEMBROKESHIRE HONEY PARFAIT (V) STEM GINGER, TOASTED ALMONDS	£8.5
PETIT FOURS SALTED CARAMEL TRUFFLES RASPBERRY PÂTE DE FRUITS	£5

ICE CREAM / SORBET

CARAMELIA ICE CREAM
PISTACHIO ICE CREAM
BLOOD ORANGE SORBET

2 SCOOPS FOR £6

HOT DRINKS

DBLESPRESSO • MACCIATO	£2.4
FLAT WHITE	£3
CAPPUCCINO	£3
LATTE	£3
HOT CHOCOLATE	£3
LOOSE LEAF TEAS BREAKFAST • EARL GREY • LEMON & GINGER GREEN TEA • MOROCCAN MINT	£2.8

CHEESEBOARD £8 PER PERSON

HEBRIDEAN BLUE • RED ONION CHUTNEY COW • UNPASTEURISED	
ELRICK GOATS CHEESE • HONEY & THYME GOAT • UNPASTEURISED	
DOUBLE BARREL • PICALLILI COW • UNPASTEURISED	
SERVED WITH CHEESE BISCUITS + GRAHAM'S 2006 VINTAGE PORT (37,5CL)	£37

DIGESTIFS (50 ML)

FANNY FOUGERAT	
• PETITE CIGUE VSOP	£10
• LE LAURIER D'APOLLON	£15
• CEDRE BLANC	£20
SOMERSET CIDER BRANDY 3YO	£7.5
SOMERSET CIDER BRANDY 5YO	£8
COURVOISIER VS	£6.5
HENNESSY VS	£7
GRAHAM RUBY PORT	£6
GRAHAM 10 YR TAWNY	£9
GRAHAM'S LBV PORT	£7

DESSERT WINES (75 ML)

LABORUM MALBEC LATE HARVEST RED MENDOZA, ARGENTINA	£9
CHATEAU PARTARRIEU SAUTERNES, FRANCE	£9
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 (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