

THOMAS

BY TOM SIMMONS

P&T
£9
WHITE PORT,
ELDERFLOWER TONIC

TWINKLE
£14
ELDERFLOWER,
SPARKLING WINE

ALL DAY MARY
£12
VODKA, TOMATO, TABASCO,
SOY, LEMON, TOMS SPICE MIX

FOR THE TABLE

Ground Bakery Bread (v) £4.5
HOUSE BUTTERS

Gordal Olives (v, gf) £4.5

Whipped Cod's Roe £10
FENNEL SEED CRACKERS, LEMON OIL

STARTERS

Leek & Potato Velouté, Black Bomber Waffle, Chive (v) £12

Smoked Salmon Fishcake, Radishes, Dill £14

Salt Baked Celeriac & Mushroom Tart, Truffle, Hazelnuts (v) £14

Pork & Prune Terrine, Pistachio, Piccalilli, Toasted Sourdough £14

MAINS

Welsh Rump Cap of Beef, Whipped Horseradish £28

Roasted Rump of Carmarthenshire Lamb, Mint Sauce £26

Day Boat Fish, Melted Leeks, Smoked Butter & Caviar Sauce, Fine Herbs (gf) £28

Nut Roast Pithivier, Spiced Seeds, Carrot Beurre Blanc (v) £24

All mains are served with Seasonal Vegetables, Yorkies & Roast Potatoes

DESSERTS

Layered Chocolate Cake, Pistachio, Vanilla Ice Cream (v) £12

Strawberry & Sherry Trifle, Raspberry Sorbet (v) £12

Cheese From The Trolley, A Selection of 3 British & European Cheeses Served With Seasonal Condiments £16

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

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MIXED DRINKS

Twinkle ELDERFLOWER, SPARKLING WINE	£14
P&T GRAHAM'S WHITE PORT, ELDERFLOWER TONIC	£9
Pell-Mell GIN, APRICOT, LEMON, CLARIFIED MILK, PINOT NOIR	£12
Sour Apple Margarita BLANCO TEQUILA, SOUR APPLE, CHAI	£13

DRAUGHT & BOTTLE

Staropramen	£3.5/£6.5
Pravha	£3.25/£6
Atlantic Pale Ale	£3.5/£6.5
Clwb Tropica	£3.5/£6.5
Salt Session IPA	£3.5/£6.5
Hive Mind, Honey Pilsner	£6.5
Peroni 0% & Gluten Free	£4.5/£5
Aspall Cyder	£6.5

SOFT DRINKS

Coca Cola/ Diet Coke	£3
Fever Tree Mixers INDIAN TONIC • LIGHT TONIC • ELDERFLOWER • MEDITERRANEAN TONIC • CUCUMBER TONIC • GINGER BEER • GINGER ALE	£2.5
Fever Tree Soft Drinks SPARKLING APPLE & MINT • SPARKLING GINGER • RASPBERRY LEMONADE	£4
Frobisher's Juices ORANGE • APPLE • CRANBERRY • PINEAPPLE • TOMATO	£3.5

TEA & COFFEE

Espresso / Macchiato	from £2.5
Flat White	£3.2
Latte	£3.2
Cappuccino	£3.2
Hot Chocolate	£3.5
Loose Leaf Teas	£3
BREAKFAST / EARL GREY / LEMON & GINGER GREEN TEA / MOROCCAN MINT	

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