

# 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

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### SEPTEMBER 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

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#### STARTERS

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#### MAINS

Chicken Liver Parfait  
SHERRY VINEGAR, BLACKBERRIES, SOURDOUGH

Glazed Pork Belly (gf)  
SAGE, WHOLEGRAIN MUSTARD & CIDER SAUCE

Perl Las Cheese Soufflé (v)  
PICKLED WALNUT, FRISÉ

(+£2)

Herb Crusted Hake  
CAULIFLOWER, VERJUS BUTTER SAUCE

(+£3)

Smoked Haddock (gf)  
SWEETCORN VELOUTÉ, CHESTNUT MUSHROOM

Parmesan, Potato & Mushroom Ravioli (v)  
CEP MUSHROOM SAUCE

*All mains are served with hasselback potatoes for the table*

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#### SIDES

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#### DESSERTS

Mac 'n' Cheese (v)  
MUSHROOM, TRUFFLE

£6.5

Yoghurt Panna Cotta  
BLACKCURRANT LEAF ICE CREAM, PISTACHIO FRANGIPANE

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

£6.5

Vahlrona Chocolate Tart  
VANILLA ICE CREAM, RASPBERRIES

Baked Potato Mash (v, gf)

£6.5

Cheese From The Trolley (+£5)

Creamed Spinach (gf)  
NUTMEG, GARLIC

£6.5

A SELECTION OF THREE BRITISH AND EUROPEAN CHEESES

*Served With Seasonal Condiments*

Salt Baked Carrots (v, gf)  
SPICED SEEDS

£6.5

*& House Made Crackers*

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