

THOMAS

BY TOM SIMMONS

P&T
£10
WHITE PORT,
CUCUMBER TONIC

FRENCH 125
£19
MARTEL VS COGNAC,
LEMON, CHAMPAGNE

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

FEBRUARY SET MENU

*Ground Bakery Bread & House Butters
Served for the table*

STARTERS

Parsnip Velouté, Pickled Apple, Crème Fraîche, Curry Oil (v, gf)
Chicken Terrine, Pickled Shiitake, Pancetta, Leek Mayo, Sourdough
Cured Sea Trout, Gentleman's Relish, Pickled Lemon, Keta Caviar (+£2)

MAINS

Creedy Carver Duck Breast, Celeriac, Rainbow Chard (gf) (+£4)
Baked Cod, Sauce Niçoise, Basil Butter (gf)
Roast Cauliflower, Romesco, Caper & Raisin, Almond (v, gf)

All mains are served with Seasonal Vegetables

SIDES

Mac 'n' Cheese (v, gf)
MUSHROOM, TRUFFLE
£6.5

Tom's Chips (v, gf)
£6.5

Salt Baked Carrots (v, gf)
SPICED SEEDS
£6.5

DESSERTS

Vanilla Crème Brûlée, Rhubarb Ice Cream (v)
Salted Chocolate Crèmeux, Earl Grey Ice Cream, Cacao Nib Tuile (v, gf)
British & European Cheeses Served With Seasonal Condiments (+£5)

*3 Courses - £34 per person
Available Wednesday - Saturday at Lunch
& Wednesday - Friday at dinner until 5.45pm*

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