

# THOMAS

BY TOM SIMMONS

## P&T £6

Graham's No. 5 White Port,  
Tonic, Cucumber

## CLASSIC KIR £6

Crème de Cassis,  
Pinot Gris, Lemon Zest

## MILANO-TORINO £6

Campari, Cocchi di Torino,  
Olive

## OCTOBER SET MENU

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

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## STARTERS

Chicken Liver Parfait, Beetroot, Clementine, Sourdough

Cep Mushroom & Black Bomber Quiche, Black Garlic, Pickled Shimeji (v)

Hot Smoked Salmon Rillettes, Pickled Cucumber, Gentleman's Relish (+£3)

## MAINS

Brecon Venison Haunch, Red Cabbage Purée, Crushed Turnips, Peppercorn Sauce (+£4)

Delica Pumpkin Risotto, Black Truffle, Parmesan, Sage (v)

Baked Cod, Pomme Purée, Wild Mushrooms, Baby Onions, Vermouth

*All mains are served with Hasselback Potatoes*

## SIDES

Mac 'n' Cheese (v)  
MUSHROOM, TRUFFLE  
£8

Creamed Spinach (v)  
NUTMEG, GARLIC  
£8

Salt Baked Carrots (v, gf)  
SPICED SEEDS  
£8

*Please see our à la carte dessert menu for our signature selection*

*2/3 Courses - £28 / £34 per person*

*Available Tuesday, Wednesday & Thursday All Day & Friday & Saturday 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