

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

STARTERS

Pork Terrine, Prune, Pistachio, Pickled Mustard Seeds (+£3)

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

Hot Smoked Salmon Rillettes, Celeriac Remoulade, Ground Bakery Beer Bread

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