

# THOMAS

BY TOM SIMMONS

PICANTE DAIQUIRI  
£12

WHITE RUM, WATERMELON,  
LIME, HABANERO

BELLINI  
£12

PEACH,  
SPARKLING WINE

ALL DAY MARY  
£12

VODKA, TOMATO, TABASCO,  
SOY, LEMON, TOMS SPICE MIX

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## FOR THE TABLE

Ground Bakery Bread (v) £4.5  
HOUSE BUTTERS

Gordal Olives (v, gf) £4.5

Whipped Black Bomber (v) £8  
ONION SEED CRACKERS, LEEK OIL,  
CRISPY SHALLOTS

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## STARTERS

Parsnip Velouté, Apple, Curry (v) £12

Fillet of Beef Tartare, Parsley, Confit Egg Yolk, Onion Croustade £14

Salmon Fishcake, Red Pepper Hollandaise, Violet Artichoke £14

Poached Pembrokeshire Chicken Terrine, Leek Mayo, Shiitake Mushroom £13

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## MAINS

Welsh Rump Cap of Beef, Whipped Horseradish £28

Middle White Pork Belly, Cider & Apple Gel £24

Roasted Rump of Carmarthenshire Lamb, Mint Sauce £26

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

Delica Pumpkin, Spinach & Goat's Cheese Pithivier, Carrot Beurre Blanc (v) £24

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

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## DESSERTS

Steamed Stem Ginger Sponge, Butterscotch, Milk Ice Cream (v) £12

White Chocolate Mousse, Poached Rhubarb, Rhubarb Sorbet (v, gf) £12

Cheese From The Trolley, A Selection of 3 British & European Cheeses Served With Seasonal Condiments £14

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

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Raspberry Berret JAMESON'S BLACK BARREL, APEROL, RASPBERRY, WHEY	£13
Picante Daiquiri HAVANA WHITE RUM, WATERMELON, LIME, HABANERO	£12
Bellini PEACH, SPARKLING WINE	£12
Rhubarb Paloma BLANCO TEQUILA, RHUBARB, LEMON, SODA	£13

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## DRAUGHT & BOTTLE

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Staropramen	£3.5/£6.5
Pavha	£3.25/£6
Atlantic Pale Ale	£3.5/£6.5
Clwb Tropica	£3.5/£6.5
Salt Session IPA	£3.5/£6.5
Peroni 0% & Gluten Free	£4.5 /£5
Aspall Cyder	£6.5

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## SOFT DRINKS

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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

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## TEA & COFFEE

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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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