

THOMAS

BY TOM SIMMONS

HOUSE MARTINI
£14
TENS VODKA, DRY
VERMOUTH, OLIVE, BALSAMIC

LAST SUMMER SPRITZ
£12
GIN, CASSIS, LEMON,
SPARKLING WINE

TREACLE
£13
AGED RUM, WELSH MEAD,
APPLE CARAMEL, BITTERS

FOR THE TABLE

Gordal Olives (v,gf) £4.5

Cervelle de Canut (v) £6
FROMAGE BLANC, FRESH HERBS,
GAME CHIPS

Ground Bakery Bread (v) £5
TRUFFLED MARMITE BUTTER

STARTERS

Moxon's Smoked Salmon, Crème Cru, Treacle Bread £14

Mushroom Parfait, Pickled Shimeji, Black Garlic, Sourdough £15

Broccoli & Stilton Velouté, Cheddar & Onion Waffle (v) £12

THOMAS ROAST BEEF

Our roast centres around a beautiful rib eye of Welsh beef, sourced from a small, family-run farm in Carmarthenshire and cooked with the respect it deserves. Served with triple cooked roast potatoes, seasonal vegetables, Yorkshire pudding, and proper gravy, this is Sunday the way it should be: generous, comforting, and deeply satisfying.

Roasted Ribeye of Welsh Beef, Horseradish Cream £26.50

Nut Roast, Toasted Hazelnuts, Celeriac Jus (v) £24

DESSERTS

Amedei Chocolate Mousse, Toasted Hazelnuts, Olive Oil, Sea Salt (v) £12

Salted Caramel Custard Tart, Whipped Crème Fraîche (v) £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

Grapefruit Margarita	£12
BLANCO TEQUILA, APEROL, GRAPEFRUIT, LIME	
Last Summer Spritz	£12
NO.3 GIN, CASSIS, LEMON, SPARKLING WINE	
House Martini	£14
TENS VODKA, DRY VERMOUTH, OLIVE OIL, BALSAMIC	
Treacle	£13
AGED RUM, WELSH MEAD, APPLE CARAMEL, BITTERS	

DRAUGHT & BOTTLE

Staropramen	£3.75/£7
Pravha	£3.50/£6.5
Atlantic Pale Ale	£3.75/£7
Clwb Tropica	£3.75/£7
Salt Session IPA	£3.75/£7
Guinness	£7.25
Peroni 0% & Gluten Free	£4.5 /£5
Aspall Cyder	£7

SOFT DRINKS

Coca Cola/ Diet Coke	£3
Schweppes Mixers	£2.5
INDIAN TONIC • LIGHT TONIC • ELDERFLOWER TONIC • GINGER BEER • GINGER ALE	
Pago Juices	£3.5
ORANGE • APPLE • CRANBERRY • PINEAPPLE • TOMATO	

TEA & COFFEE

Espresso	£2.6
Flat White	£3.4
Latte	£3.4
Cappuccino	£3.4
Hot Chocolate	£3.6
Loose Leaf Teas	£3
BREAKFAST / EARL GREY / LEMON & GINGER GREEN TEA / MOROCCAN MINT	

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