

THOMAS

BY TOM SIMMONS

WELSH 75 £16

WELSH GIN, CASSIS,
LEMON, SPARKLING WINE

MELON TONIC £11

PROVENCE MELON APERITIF,
SCHWEPPES TONIC, CUCUMBER

ALL DAY MARY £12

VODKA, TOMATO,
TABASCO, SPICES

FOR THE TABLE

Gordal Olives (v,gf) £5.5

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, Pickles, Treacle Bread £14

Coronation Chicken Pâté En Croûte, Apricot, Beetroot (v) £14

Cauliflower Velouté, Brown Butter, Parmesan 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

Butternut Squash Pithivier, Goat's Cheese, Red Onion Jus (v) £24

DESSERTS

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

Rhubarb & Custard Soft Serve, Poached Rhubarb, Oat Crumb (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

Melon Tonic PROVENCE MELON APERITIF, TONIC, CUCUMBER	£11
Espresso Martini TENS VODKA, COFFEE LIQUEUR, ESPRESSO	£13
Negroni NO. 3 GIN, CAMPARI, SWEET VERMOUTH	£14
Welsh 75 HENSOL GIN, CASSIS, LEMON, SPARKLING WINE	£16

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 INDIAN TONIC • LIGHT TONIC • ELDERFLOWER TONIC • GINGER BEER • GINGER ALE	£2.5
Pago Juices ORANGE • APPLE • CRANBERRY • PINEAPPLE • TOMATO	£3.5

TEA & COFFEE

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

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