

THOMAS

BY TOM SIMMONS

TASTING MENU

Tom's Snacks

&

Ground Bakery Bread

TRUFFLED MARMITE BUTTER

Bollinger Special Cuvée NV, Champagne, France

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Semi Dried Carrot

SMOKED GOATS CURD, LOVAGE, SOURDOUGH

Famille Hugel Classic Gentil 2022, Alsace, France

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Dressed Crab Tartlet (+£16)

POTATO MOUSSE, ISLE OF WIGHT TOMATO

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Cornish Sea Trout Veronique

GRAPES, CUCUMBER, DILL

Escorihuela Gascón 2022, Viognier, Mendoza, Argentina

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Carmarthenshire Lamb Rump

ASPARAGUS, WILD GARLIC, MORELS

Domaine Mazilly Hautes-Côtes De Beaune 2022, Burgundy, France

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Milk Ice Cream

BLACKCURRANT, ITALIAN MERINGUE, SORREL GRANITA

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Opalys White Chocolate

AERO, MINT, YUZU, RASPBERRY

Thorn-Clarke Botrytis Riesling, Eden Valley, Australia

Tasting Menu £85 • Wine Pairing £70

Please notify a member of staff of any allergies or dietary requests.

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.