

# THOMAS

BY TOM SIMMONS

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## TASTING MENU

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### Tom's Snacks

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### Ground Bakery Bread

TRUFFLED MARMITE BUTTER

*Bollinger Special Cuvée NV, Champagne, France*

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### Salt Baked Celeriac

BLACK BOMBER, WINTER TRUFFLE, APPLE, HAZELNUT, BROWN BUTTER

*Escorihuela Gascòn 2022, Viognier, Mendoza, Argentina*

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### Roasted Orkney Scallop (+£16 per person)

MUSSEL CREAM, CUCUMBER, GRAPE, DILL

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### Steamed Cod (*Add Sturia Oscietra Caviar +£15*)

GEM LETTUCE, COCKLES, LAVERBREAD

*Maison Guigal Crozes-Hermitage Blanc 2019, Northern Rhône, France*

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### Dry Aged Beef Fillet (*Add Winter Black Truffle +£10*)

SALSIFY ESCABECHE, BRAISED SHORT RIB, POMME PURÉE

*L'Hetre, 2019 Côtes de Castillon, Bordeaux, France*

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### Lemon Meringue

SHORTBREAD, LEMON SORBET

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### Salted Guanaja Chocolate

COLD BREW COFFEE, MALT, PEDRO XIMÉNEZ

*Cocchi Vermouth di Torino, Turin, Italy*

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Tasting Menu £85 • Wine Pairing £70

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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.