

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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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)

SLOW COOKED PORK CHEEK, SPICED CARROT, TARRAGON

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Steamed Cod (*Add Sturia Oscietra Caviar +£10*)

GEM LETTUCE, COCKLES, LAVERBREAD

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

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Dry Aged Beef Fillet

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

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.