

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 Quail (+£16)

PRUNES, ARMAGNAC, ALBUFERA SAUCE

Domaine Mazilly Père Et Fils Hautes-Côtes De Beaune 2022, Burgundy, France

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Steamed Turbot (add 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
