

THOMAS

BY TOM SIMMONS

TASTING MENU

Tom's Snacks

&

Ground Bakery Bread

TRUFFLED MARMITE BUTTER

Brut Majeur, Ayala • Champagne, France

•

Heritage Beetroot & Blue Cheese Tart

SPICED QUINCE, HAZELNUT, HORSERADISH

Bodega Niven, Criolla Grande 2024, Mendoza, Argentina

•

Orkney Scallop (+£19)

MELTED LEEKS, SMOKED BUTTER, CHIVES

•

Baked Cornish Cod

POMME PURÉE, SAUCE FORESTIÈRE

Domaine Paquet Pouilly-Fuissé 2022, Burgundy, France

•

Fillet of Welsh Beef

JERUSALEM ARTICHOKE, BLACK TRUFFLE, SHERRY

Chateau Du Seuil 2022, Graves Rouge, Bordeaux, France

•

Milk Ice Cream

YUZU, ITALIAN MERINGUE

•

Amedei Chocolate Mousse

HAZELNUTS, PEDRO XIMINEZ, VANILLA ICE CREAM

Graham's 20 Year Old Tawny Port, Douro Valley, Portugal

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.