

# THOMAS

BY TOM SIMMONS

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## TASTING MENU

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### Tom's Snacks

&

### Ground Bakery Bread

LEEK BUTTER

*Bollinger Special Cuvée NV, Champagne, France*

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### Mushroom Parfait

WILD MUSHROOM, BLACK GARLIC, SOURDOUGH

*Villa Wolf Pinot Noir, 2020, Pfalz, Germany*

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### Orkney King Scallop (+£19)

PEA PURÉE, SCRAPS, WARM TARTARE SAUCE

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### Wild Turbot

HEN OF THE WOODS, CHICKEN BUTTER, CHERVIL

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

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### Carmarthenshire Lamb Loin

GLAZED BELLY, BBQ COURGETTE, TOMATO

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

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### Set Yoghurt

BLACKCURRANT LEAF ICE CREAM, WOOD SORREL

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### Salted Chocolate Crémeux

PEANUT, BANANA

*Floralis Moscatel, Torres, Catalunya, Spain*

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Tasting Menu £85 • Wine Pairing £70

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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.