

# THOMAS

BY TOM SIMMONS

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## VEGETARIAN 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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### Chestnut Mushroom Parfait (+£16)

PICKLED MUSHROOM, BLACK GARLIC, SOURDOUGH

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

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### Potato Caramelle

ROMESCO, ROASTED CAULIFLOWER, HAZELNUT

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

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### Butternut Squash Pithivier

GOAT'S CHEESE, ROAST ONION JUS

*Villa Wolf Pinot Noir 2022, Pfalz, Germany*

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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 £70 • 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.