

THOMAS

BY TOM SIMMONS

VERMUTTINO £12

DRY VERMOUTH,
BERGAMOT, SPARKLING APPLE

FRENCH 125 £19

MARTEL VS, FRESH LEMON,
BOLLINGER CHAMPAGNE

ALL DAY MARY £12

VODKA, TOMATO, TABASCO,
LEMON, TOMS SPICE MIX

FESTIVE SET MENU 3 COURSES £40

Ground Bakery Bread & House Butters served for the table

Gordal Olives (vn, gf)
£4.5

Mushroom Croquettes (v) - 4 Piece
TRUFFLE MAYO, PARMESAN
£7

Grilled Pembrokeshire Oyster (gf)
SMOKED BUTTER, CUCUMBER, DILL
£6

STARTERS

Pembrokeshire Chicken Terrine
PANCETTA, LIVER PARFAIT, SPICED CRANBERRY

Juniper Cured Salmon
HORSERADISH CRÈME FRAÎCHE, BEETROOT

Parsnip Velouté (v, gf)
PICKLED WALNUTS, BLUE CHEESE

MAINS

Braised Carmarthenshire Short Rib of Beef (gf)
TRUFFLED CELERIAC, RED WINE

Packington Pork Loin (gf)
CIDER & APPLE, CRISPY SAGE, WHOLEGRAIN MUSTARD

Herb Crusted Hake
VERJUS BUTTER SAUCE, ROAST CAULIFLOWER

Pumpkin Risotto (v)
SPICED SEEDS, KALETTES, SHERRY VINEGAR, CROWDIE

All mains are served with seasonal vegetables for the table

SIDES

Mac 'n' Cheese (v)
MUSHROOM, TRUFFLE

Tom's Chips (v, gf)
PARMESAN, GARLIC

Creamed Spinach (gf)
NUTMEG, GARLIC

Salt Baked Carrots (v, gf)
SPICED SEEDS

£6.5

£6.5

£6.5

£6.5

DESSERTS

Clementine & Vanilla Cheesecake (v)
STEM GINGER, CLEMENTINE SORBET

'Chocolate Cake' (v)
BERGAMOT, EARL GREY TEA ICE CREAM

Mulled Berry Pavlova (v)
VANILLA CRÈME PÂTISSÈRE

Cheese Selection (v) (+£5)
A SELECTION OF BRITISH AND EUROPEAN CHEESES

*Served With Seasonal Condiments
& House Made Crackers*

PLEASE NOTIFY A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUESTS
(V) = VEGETARIAN (GF) = NO GLUTEN CONTAINING INGREDIENTS (VN) = VEGAN (VNO) = VEGAN OPTION
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