

THOMAS

the brasserie

BEAUJOLAIS DAY 2026

Potato Ciabatta (v) 5
Leek butter

Gordal Olives (vn, gf) 6
Arbequina olive oil

Whipped Taramasalata 7
Tom's crisps

STARTER

Lobster thermidore tart, truffled leeks, bisque

Champignon velouté, comté gougère, tarragon (v)

Brecon venison tartare, pickled gaufrette potatoes

MAIN

Welsh fillet of beef & spinach pithivier, roasted onion, jus gras

Sole veronique, Champagne sauce, cucumber, grapes

Roasted butternut squash tartlet, whipped goat's cheese, broccoli (v)

All served with gratin dauphinois

DESSERT

Apple tarte tatin, calvados crème anglaise, vanilla ice cream (v)

Passion fruit soufflé, pistachio ice cream, white chocolate sauce (v)

Brie de Meaux, truffle honey, fig, sourdough waffle (v)

£65 PER GUEST

All prices in pounds

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.