

THOMAS

BY TOM SIMMONS

APERITIF

CHAMPAGNE COBBLER
£15
POL ROGER NV, LEMON, APRICOT

BLOODY MARY
£10
BRECON 5 VODKA, TOMATO, TOBASCO,
SOY, LEMON, AGAVE

GREEN & T
£9
TANQUERAY, GREEN ASPARAGUS,
LIME, ELDERFLOWER TONIC

FOR THE TABLE

ANGEL BAKERY BREAD (V) HOUSE BUTTERS	£4.5
GORDAL OLIVES (GF,VN)	£4
TEA BRINED, FRIED CHICKEN LIME MAYO, CORIANDER, SESAME	£6
WHIPPED CODS ROE LEMON, BASIL, PAPRIKA, SQUID INK CRISPS	£5
MUSHROOM CROQUETTES (V) WILD GARLIC MAYO, PARMESAN	£5

STARTERS

CELERIAC VELOUTE (V,GF)
POTATO, TRUFFLE CREAM

HAM HOCK & CHICKEN TERRINE (GF)
CHICORY, MUSTARD MAYO, SOURDOUGH

DIVER CAUGHT SCALLOP
PORK BELLY, COURGETTE, SAUCE VIERGE (+£2)

DESSERTS

VANILLA PANNA COTTA (V)
STRAWBERRY, BASIL SHORTBREAD

WARM CHOCOLATE MOUSSE (V)
PISTACHIO, COOKIE DOUGH

MUSCOVADO TART (V)
MALT ICE CREAM, COFFEE CARAMEL

MAINS

HUNTSHAM FARM PORK LOIN STEAK (GF)
APPLE SAUCE

SLOW COOKED LAMB SHOULDER (GF)
MINT SAUCE

AGED WELSH RUMP OF BEEF (+£3)
HORSERADISH, YORKSHIRE PUDDING

PEA & BROAD BEAN RISOTTO (V,GF,VNO)
CHEESE CROQUETTES, BASIL

2 COURSES FOR £25

3 COURSES FOR £30

*ROASTS ARE SERVED WITH
DUCK FAT ROASTIES, MASH,
SEASONAL VEGETABLES & A
MOTHER GRAVY*

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 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL