

THOMAS

BY TOM SIMMONS

3 COURSE SET GRADUATION MENU - £60

FOR THE TABLE

Ground Bakery Bread (v) HOUSE BUTTER	£5
Gordal Olives (vn, gf)	£4.5
Mushroom Croquettes (v) TRUFFLE MAYO, PARMESAN	£7
Tea Brined, Fried Chicken LIME MAYO, CORIANDER, SESAME	£9.5
Whipped Cods Roe LEMON OIL, DILL, FENNEL SEED CRACKERS	£6.5
Grilled Pembroke Oyster CHAMPAGNE SAUCE, CUCUMBER, DILL	£6

STARTERS

Seasonal Velouté (v) SPINACH RAVIOLI, TRUFFLE, SPICED SEEDS
Mushroom Parfait (v) WILD MUSHROOM, BLACK GARLIC, SOURDOUGH
Fillet of Beef Tartare PARSLEY, TRUFFLED EGG YOLK, ONION
Citrus Cured Salmon AVOCADO, TRUFFLE PONZU, RADISH

MAINS

'Fish and Chips' PEA PUREE, BATTER BITS, WARM TARTARE SAUCE	
Spinach & Brown Butter Agnolotti (v, gf) WILD MUSHROOM, SWEETCORN, KALE	
Roast Saddle of Lamb PRESSED SHOULDER, BLACK GARLIC, SALSA VERDE	
Fillet Of Welsh Beef SHORT RIB & ONION TARTLET	(+£5)
Beef & Red Wine (gf)	£4
Green Peppercorn (gf)	£4

SIDES

Mac 'n' Cheese (v) MUSHROOM, TRUFFLE	£6.5
Tom's Chips (v, gf) PARMESAN, GARLIC	£6.5
Baked Potato Mash (v, gf)	£6.5
Creamed Spinach (v, gf) NUTMEG, GARLIC	£6.5
Salt Baked Carrots (v, gf) SPICED SEEDS	£6.5

DESSERTS

Peanut Butter Parfait BANANA, DARK CHOCOLATE	
'Chocolate Cake' (v) MOUSSE, SALTED CARAMEL, PASSION FRUIT	
Rhubarb Crumble Soft Serve (vn, gf) VANILLA ICE CREAM, FORCED RHUBARB, ALMOND CRUMB	
Selection of British & European Cheeses SERVED WITH PETER'S YARD CRACKERS	(+£6)

DIGESTIF

Espresso Martini ABSOLUT VODKA, COFFEE LIQUEUR, PX SHERRY	£14
Irish Coffee JAMESON'S IRISH WHISKEY, COFFEE, CREAM	£10
Torres Floralis Moscatel (75ml) CATALONIA, SPAIN	£7
La Perle D'arche (75ml) SAUTERNES, FRANCE	£7

Please notify a member of staff of any allergies or dietary requests.

(v) = vegetarian • (gf) = no gluten containing ingredients • (vn) = vegan • (vnc) = 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.