

THOMAS
PRESENTS
Simmons by the Sea

Simmon's Seafood Platter (2-4 guests) £70

ATLANTIC EDGE OYSTERS, ST BRIDES LOBSTER ROLLS, WHIPPED COD'S ROE & TOM'S CRISPS,
MOXON'S SMOKED SALMON & CRÈME FRAÎCHE
(add 20g Oscietra Caviar +£30)

SMALL PLATES

Rock 'n' Dough Focaccia MARMITE BUTTER	5
Gordal Olives (v) LEMON, ROSEMARY, ARBEQUINA OLIVE OIL	5
Whipped Cod's Roe LEMON OIL, FINE HERBS, TOM'S CRISPS	8
British Burrata (v) JALAPEÑO GAZPACHO, ISLE OF WIGHT TOMATOES	12
Moxon's Smoked Salmon PICKLED CUCUMBER, CRÈME FRAÎCHE, MISO RYE	16
Local Lobster Roll (<i>per piece</i>) TOASTED MILK BREAD, CURRY MAYO, CORIANDER	12
Grilled XL Prawns GARLIC BUTTER, BISQUE	14

LARGER PLATES

BBQ Chicken Breast CAESAR BUTTER, BITTER LEAVES	22
Welsh Pork Chop BAKED APPLE PURÉE, JUS GRAS	28
Salt Baked Celeriac (v) HAZELNUT ROMESCO, AUBERGINE JUS	18

SIDES

Local Salad Leaves (v) HOUSE DRESSING	6
Koffman's Fries (v) HOUSE SEASONING	6
Roasted New Potatoes (v) CRISPY CHILLI BUTTER	6

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.