

THOMAS

the brasserie

SUNDAY 3 COURSE MENU

Potato Ciabatta (v) 5
House salted butter

Gordal Olives (vn, gf) 6
Arbequina olive oil

Whipped Taramasalata 7
Potato röstis

STARTER

Pea & mint velouté, cheddar waffle (v)

Tomato salad, whipped goat's cheese, saffron, black garlic (v)

Smoked salmon rilette, pickled cucumber, horseradish, rye

Chicken liver parfait, beetroot, pear, port

MAIN

Roast Rib of Beef, Yorkshire pudding, horseradish (+£6 supplement)

Roast pork belly, apple sauce

Roasted sea bass, melted leeks, cauliflower, dressed crab

Four seed nut roast (v)

All served with roast potatoes & seasonal vegetables

DESSERT

Warm chocolate mousse, milk ice cream, streussel (v)

Vanilla set custard, strawberries, basil sorbet (v)

Passion fruit & coconut soft serve, kaffir lime, Thai basil (vno, gf)

Cheese from the trolley, seasonal condiments (+£4 supplement)

2 course £35 • 3 course £40

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.