

THOMAS

BY TOM SIMMONS

MELON TONIC £11

Provence Melon Aperitif,
Schweppes Tonic, Cucumber

WELSH 75 £16

Gin, Cassis, Lemon,
Sparkling Wine

HOUSE MARTINI £14

TENS Vodka, Dry Vermouth,
Olive Oil, Balsamic

*To celebrate, start with a 20g Tin of King's Oscietra Caviar, served with
Crème Cru & Toasted Waffles.....£30*

3 COURSE FESTIVE MENU

Ground Bakery Bread & House Butters Served for the table

STARTERS

Moxon's Smoked Salmon, Crème Cru, Pickled Cucumbers, Treacle Bread

Pumpkin Velouté, Black Bomber & Sage Gougère (v)

Poached Quail, Albufeira Sauce, Prunes, Jerusalem Artichoke

Coronation Chicken Pâté En Croûte, Clementine, Beetroot

MAINS

Pembrokeshire Chicken Blanquette, Wild Mushroom, Pomme Duchesse

Roasted Cod, BBQ Cabbage, Cassoulet of Brown Shrimp, Saffron Potato, Fennel

Venison Haunch, Bordelaise Sauce, Truffled Celeriac

Celeriac, Kale & Pine Nut Pithivier (v)

All mains are served with Seasonal Vegetables for the table

DESSERTS

Please see our à la carte dessert menu for our signature selection

£55 Per Guest

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