

THOMAS

BY TOM SIMMONS

P&T
£10
WHITE PORT,
CUCUMBER TONIC

FRENCH 125
£19
MARTEL VS COGNAC,
LEMON, CHAMPAGNE

ALL DAY MARY
£12
VODKA, TOMATO, TABASCO,
SOY, LEMON, TOMS SPICE MIX

JANUARY SET MENU

*Ground Bakery Bread & House Butters
Served for the table*

STARTERS

Broccoli Velouté, Whipped Blue, Braised Celery (v, gf)

Chicken Liver Parfait, Blood Orange, Port, Toasted Brioche

Smoked Salmon Fishcake, Radishes, Cucumber & Wasabi Beurre Blanc (+£2)

MAINS

'Steak Frites', Welsh Flat Iron, Sauce Diane, Tom's Fries (+£4)

Steamed Sea Trout, Watercress, Smoked Butter, Chive (gf)

Potato Caramelle, Romesco, Roasted Cauliflower, Hazelnut (v)

All mains are served with Seasonal Vegetables

SIDES

Mac 'n' Cheese (v, gf)
MUSHROOM, TRUFFLE
£6.5

Tom's Chips (v, gf)
£6.5

Salt Baked Carrots (v, gf)
SPICED SEEDS
£6.5

DESSERTS

Steamed Ginger Sponge, Butterscotch Sauce, Milk Ice Cream (v)

White Chocolate Mousse, Poached Rhubarb, Rhubarb Sorbet (v, gf)

British & European Cheeses Served With Seasonal Condiments (+£5)

*3 Courses - £34 per person
Available Wednesday - Saturday at Lunch
& Wednesday - Friday at dinner until 5.45pm*

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

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MIXED DRINKS

French 125 MARTEL VS COGNAC, LEMON, BOLLINGER CHAMPAGNE	£19
P&T GRAHAM'S WHITE PORT, CUCUMBER TONIC	£10
Fancy Free EVAN WILLIAMS BOURBON, MARASCHINO, BITTERS	£14
Sour Apple Margarita BLANCO TEQUILA, SOUR APPLE, CHAI	£13

DRAUGHT & BOTTLE

Staropramen	£3.5/£6.5
Pravha	£3.25/£6
Atlantic Pale Ale	£3.5/£6.5
Clwb Tropica	£3.5/£6.5
Salt Session IPA	£3.5/£6.5
Hive Mind, Honey Pilsner	£6.5
Peroni 0% & Gluten Free	£4.5/£5
Aspall Cyder	£6.5

SOFT DRINKS

Coca Cola/ Diet Coke	£3
Fever Tree Mixers INDIAN TONIC • LIGHT TONIC • ELDERFLOWER • MEDITERRANEAN TONIC • CUCUMBER TONIC • GINGER BEER • GINGER ALE	£2.5
Fever Tree Soft Drinks SPARKLING APPLE & MINT • SPARKLING GINGER • RASPBERRY LEMONADE	£4
Frobisher's Juices ORANGE • APPLE • CRANBERRY • PINEAPPLE • TOMATO	£3.5

TEA & COFFEE

Espresso / Macchiato	from £2.5
Flat White	£3.2
Latte	£3.2
Cappuccino	£3.2
Hot Chocolate	£3.5
Loose Leaf Teas	£3
BREAKFAST / EARL GREY / LEMON & GINGER GREEN TEA / MOROCCAN MINT	

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