

BY TOM SIMMONS

PEACH BELLINI
£11

PEACH JUICE,
PARKLING WINE

MELON TONIC
£11

PROVENCE MELON APERITIF,
SCHWEPPES TONIC, CUCUMBER

£12
VODKA, TOMATO,
TABASCO, SPICES

FOR THE TABLE

Gordal Olives (v,gf) £5.5

Cervelle de Canut (v) £6
FROMAGE BLANC, FRESH HERBS,
GAME CHIPS

Ground Bakery Bread (v) £5 TRUFFLED MARMITE BUTTER

## STARTERS

Moxon's Smoked Salmon, Créme Cru, Pickles, Treacle Bread £14

Coronation Chicken Pâté En Croûte, Apricot Chutney (v) £14

Cauliflower Velouté, Brown Butter, Parmesan Waffle (v) £12

THOMAS ROAST BEEF

Our roast centres around a beautiful rib eye of Welsh beef, sourced from a small, family-run farm in Carmarthenshire and cooked with the respect it deserves. Served with triple cooked roast potatoes, seasonal vegetables, Yorkshire pudding, and proper gravy, this is Sunday the way it should be: generous, comforting, and deeply satisfying.

Roasted Ribeye of Welsh Beef, Horseradish Cream £26.50

Butternut Squash Pithivier, Goat's Cheese, Red Onion Jus (v) £24

## DESSERTS

Amedei Chocolate Mousse, Toasted Hazelnuts, Olive Oil, Sea Salt (v) £12

Rhubarb & Custard Soft Serve, Poached Rhubarb, Oat Crumb (v) £12

Cheese From The Trolley, A Selection of 3 British & European Cheeses Served With Seasonal Condiments £14



MIXED DRINKS		DRAUGHT & BOTTLE	
Melon Tonic	£11	Staropramen	£3.75/£7
PROVENCE MELON APERITIF, TONIC, CUCUMBER		Pravha	£3.50/£6.5
		Atlantic Pale Ale	£3.75/£7
Peach Bellini	£11	Clwb Tropica	£3.75/£7
PEACH JUICE, SPARKLING WINE		Salt Session IPA	£3.75/£7
Grapefruit Margarita BLANCO TEQUILA, GRAPEFRUIT, LIME, AGAVE	£12	Guinness	£7.25
		Peroni 0% & Gluten Free	£4.5/£5
East 8 Hold Up	£13		
SOFT DRINKS		TEA & COFFEE	
Coca Cola/ Diet Coke	£3	Espresso	£2.6
		Flat White	£3.4
Schweppes Mixers	£2.5	Latte	£3.4
INDIAN TONIC • LIGHT TONIC • ELDERFLOWER TONIC • GINGER BEER • GINGER ALE		Cappuccino	£3.4
· GINGER BEER • GINGER ALE		Hot Chocolate	£3.6
Pago Juices ORANGE • APPLE • CRANBERRY • PINEAPPLE	£3.5	Loose Leaf Teas  BREAKFAST / EARL GREY / LEMON & GINGER GREEN TEA / MOROCCAN MINT	£3

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.