

THOMAS

BY TOM SIMMONS

WELSH 75
£16
GIN, CREME DE CASSIS,
SPARKLING WINE

MELON TONIC
£11
PROVENCE MELON APERITIF,
SCHWEPPES TONIC, CUCUMBER

ALL DAY MARY
£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, Crème Cru, Pickles, Treacle Bread £14

Coronation Chicken Pâté En Croûte, Spiced Apricot £14

Leek & Potato Velouté, 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

Apple & Orange Frangipane, Vanilla Crème Anglaise (v) £12

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

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

Melon Tonic PROVENCE MELON APERITIF, TONIC, CUCUMBER	£11
Welsh 75 GIN, CREME DE CASSIS, SPARKLING WINE	£16
House Negroni GIN, CAMPARI, SWEET VERMOUTH, OLIVE OIL	£13
All Day Mary HENSOL VODKA, TOM'S SPICE MIX, TOMATO JUICE	£12

DRAUGHT & BOTTLE

Staropramen	£3.75/£7
Pravha	£3.50/£6.5
Atlantic Pale Ale	£3.75/£7
Clwb Tropica	£3.75/£7
Salt Session IPA	£3.75/£7
Guinness	£7.25
Staropramen %	£4.5
Peroni Gluten Free	£5
Aspall Cyder	£7

SOFT DRINKS

Coca Cola/ Diet Coke	£3
Schweppes Mixers INDIAN TONIC • LIGHT TONIC • ELDERFLOWER TONIC • GINGER BEER • GINGER ALE	£2.5
Pago Juices ORANGE • APPLE • CRANBERRY • PINEAPPLE • TOMATO	£3.5

TEA & COFFEE

Espresso	£2.6
Flat White	£3.4
Latte	£3.4
Cappuccino	£3.4
Hot Chocolate	£3.6
Loose Leaf Teas	£3
BREAKFAST / EARL GREY / LEMON & GINGER	
GREEN TEA / MOROCCAN MINT	

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