

# THOMAS

BY TOM SIMMONS

P&T  
£12  
WHITE PORT,  
ELDERFLOWER TONIC

TWINKLE  
£13  
ELDERFLOWER,  
SPARKLING WINE

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

---

## FOR THE TABLE

Ground Bakery Bread (v) £4.5  
HOUSE BUTTERS

Gordal Olives (v, gf) £4.5

Whipped Black Bomber (v) £8  
ONION SEED CRACKERS, LEEK OIL,  
CRISPY SHALLOTS

---

## STARTERS

Parsnip Velouté, Crème Fraîche, Curried Onion, Apple (v, gf) £12  
Chicken Liver Parfait, Port Jelly, Beetroot, Quince, Walnut Brioche £14  
Poached Salmon, Red Pepper Butter, Artichoke, Radish (gf) £14  
BBQ Leeks, Black Bomber Custard, Hazelnut, Truffle (v, gf) £13

---

## MAINS

Welsh Rump Cap of Beef, Whipped Horseradish £28  
Middle White Pork Belly, Cider & Apple Gel £24  
Roasted Rump of Carmarthenshire Lamb, Mint Sauce £26  
Day Boat Fish, Melted Leeks, Smoked Butter & Caviar Sauce, Fine Herbs (gf) £28  
Delica Pumpkin, Spinach & Goat's Cheese Pithivier, Roast Onion Jus (v) £24

*All mains are served with Seasonal Vegetables, Yorkies & Roast Potatoes*

---

## DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (v) £12  
Lemon Tart, Yoghurt Ice Cream, Meringue, Apple Marigold (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

# THOMAS

BY TOM SIMMONS

---

## MIXED DRINKS

---

Twinkle ELDERFLOWER, SPARKLING WINE	£13
P&T GRAHAM'S WHITE PORT, ELDERFLOWER TONIC	£12
Fancy-Free EVAN WILLIAMS BOURBON, MARASCHINO, HOUSE BITTERS	£14
Spiced Apple Margarita BLANCO TEQUILA, SOUR APPLE, CHAI	£13

---

## DRAUGHT & BOTTLE

---

Staropramen	£3.5/£6.5
Pavha	£3.25/£6
Atlantic Pale Ale	£3.5/£6.5
Clwb Tropica	£3.5/£6.5
Salt Session IPA	£3.5/£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	

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