

Thomas's

SALADS

Sutton Hoo chicken salad 12

Burrata, bitter-leaf chicory,
candied walnuts and chives 14

Roast spiced chickpeas,
rainbow chard and sweet potato
salad with preserved lemon
and toasted coconut (v) 10



TOASTED

Wiltshire ham, Mrs Kirkham's
Lancashire cheese and
Montgomery's Cheddar
on sourdough 9

Sutton Hoo chicken,
tarragon mayonnaise,
avocado, watercress 9

Lobster bridge roll with radish
and dill salad 14

SIDES

Bertha-roasted market
vegetables 6

Buttered Brussels sprout tops
with chestnuts 5

Green salad 4

Chips 5



LOBSTER

Lobster (half) Benedict,
English muffin, spinach, chips 32

Lobster (half) and chips 32

Lobster (whole) and chips 50

SEASONAL

Sutton Hoo chicken, winter vegetable and
barley broth, cheddar dumplings 12

Balmoral Estate saddle of fallow deer pithivier,
roast quince, creamed celeriac 22

Shepherd's pie, minted carrots 18

Cornish lemon sole, grilled lemon,
caper butter 20

Wild mushrooms on toast, poached
Barradale egg 14

PUDDINGS

Dark chocolate salted caramel tart, lime,
crème fraîche 8

Mrs Kirkham's Lancashire cheese with
Eccles cakes 8

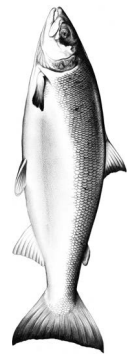
Apple crumble served with custard or
vanilla ice cream 7

SECRET SMOKEHOUSE SALMON

with scrambled eggs 13

with soda bread 11

with cucumber and
caviar vinaigrette 14



OYSTERS

Classic

Gin and tonic

Fresh horseradish and wasabi

14 (for 6)

26 (for 12)

ENGLISH CAVIAR

Exmoor caviar, buckwheat blinis
with shallots and sour cream 36

served with a glass of 2013
Gusbourne Blanc de Blancs,
Kent, England 50

BITES

Devils on horseback 6

Cumberland baby sausages,
damson jam 7

Winter garden vegetables with
smoked aubergine 7

Aged Comté and
truffle toast 6

Truffle crisps 3

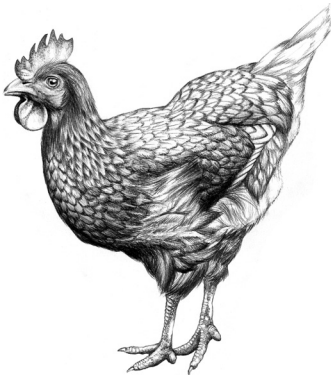
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SEASONAL

Secret Smokehouse haddock and leek chowder,
cheese scone 10

Cornish Red chicken, leeks, grilled cauliflower,
pickled girolles 18

Game and cep sausage, puy lentils,
celery, herbs 16

Wild brill, hand-rolled potato gnocchi, salsify,
grilled hispi cabbage, jus gras 18

Ironbark pumpkin tart, crispy sage,
Barkham Blue cheese 14

PUDDINGS

Dark chocolate salted caramel tart, lime,
crème fraîche 8

Mrs Kirkham's Lancashire cheese with
Eccles cakes 8

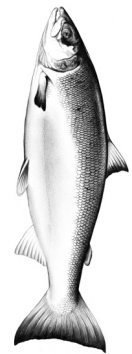
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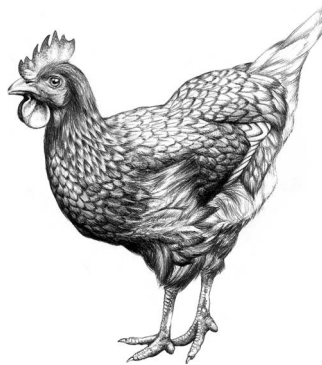
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FRUITS AND CEREAL

- Pinhead oatmeal porridge with toasted seeds and spiced plum compote 7
- Perfectly prepared pink grapefruit 5
- Almond milk and chia breakfast pudding, blueberries, blackberries, figs (v) 7
- Brown Cow vanilla yogurt, granola and winter fruits 6
- Wholegrain pancakes, caramelised apricots, Brown Cow yogurt, berry jam 9

BARRADALE EGGS

- Secret Smokehouse salmon with scrambled eggs 13
- Boiled eggs and soldiers 6
- Eastleach bacon with poached or scrambled eggs 9
- Crushed avocado with poached eggs 12
- Portobello mushrooms on sourdough, poached egg 9
- Quinoa breakfast bowl, tomatoes, avocado, soft boiled eggs 8
- Eggs Benedict / Florentine 12/10



THOMAS'S BREAKFAST

- Eastleach bacon, sausage, fried egg, slow-roasted tomato, mushroom and Tamworth black pudding 14
- Courgette fritters with roast tomatoes, chilli jam (v) 9
- Lobster Benedict, English muffin, spinach 28
- Secret Smokehouse salmon, Exmoor caviar, buckwheat blinis with shallots and sour cream 50
served with a glass of 2013 Gusbourne Blanc de Blancs, Kent, England 65

FROM THE AGA

- Toasted teacake 5
- Hot buttered crumpets 5
- Toast: 100% rye or sourdough 4
- All served with Netherend butter and Rosebud jams and Yorkshire honey or marmalade

JUICE

- Squeezed orange 4
- Pressed English apple 4
- Squeezed pink grapefruit 4
- Beetroot, apple and ginger juice 6
- Green juice 6

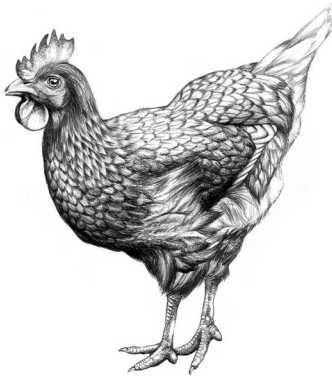
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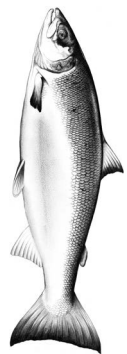


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and dill salad 14

BRUNCH

Eastleach bacon, sausage, fried egg, slow-roasted tomato,
mushroom and Tamworth black pudding 14

Wholegrain pancakes, caramelised apricots,
Brown Cow yogurt, berry jam 9

River Wylfe trout fish cakes with spinach,
poached egg and hollandaise 14

Courgette fritters with roast tomatoes, chilli jam (v) 9

Quinoa breakfast bowl, tomatoes,
avocado, soft boiled eggs 8

Eggs Benedict / Florentine 12/10

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tops with chestnuts 5

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DRINKS

LALANI & CO TEA

- 2017 The Spring Smoke, Jade Mountain, Taiwan 6
- 2017 Kyoto Oolong, Nakai Family Gardens, Kyoto, Japan 6
- 2017 A'a Black Tea, Big Island Tea Garden, Hawaii 20
- 2018 2nd Flush Grand Reserve, Niroula Garden, Darjeeling, India 5
- 2017 Sae Midori Kabusecha, Nishi Family Gardens, Kyoto, Japan 6
- 2017 Volcanic Buds, Kangaita, Central Kenya 6
- Cold infused Oolong 6

MONMOUTH COFFEE

- Espresso 3
- Cappuccino 4
- Americano 4
- Iced latte 5

SOFT DRINKS

- Elderflower pressé 4
- Thomas's winter lemonade 6
- Beetroot, apple and ginger juice 6
- Green juice 6
- Holywell Malvern spring water 5

COCKTAILS

- Thomas's gin and tonic 8
- Old-fashioned Christmas 9
- Bloody Marley 10
- Regent's fizz 9

BEER & CIDER

- Brew by Numbers, Saison 6
- Brew by Numbers, Session IPA 6
- Perry's, Barn Owl Cider 6

ENGLISH SPARKLING WINE

2014 Gusbourne Brut Réserve, Kent, England 12/65

2014 Gusbourne Rosé, Kent, England 14/70

2013 Gusbourne Blanc de Blancs, Kent, England 15/76

CHAMPAGNE

NV Berry Bros. & Rudd Champagne by Mailly,
Grand Cru, Champagne, France 13/68

NV Gaston Chiquet Rosé, Champagne, France 14/70

NV Pierre Peters, Cuvée de Réserve, Blanc de Blancs,
Grand Cru, Champagne, France 20/90

NV Pol Roger, Brut Réserve, Champagne, France 95

NV Jacquesson, Cuvée 741, Extra Brut, Champagne, France 95

2008 Bollinger, La Grande Année, Brut, Champagne, France 180

2009 Moët & Chandon, Dom Pérignon, Champagne, France 250

WHITE WINE

2017 Côtes du Luberon Blanc, Réserve, La Famille Perrin, France 7/24

2017 Picpoul de Pinet, Domaine Félines Jourdan, France 8/32

2017 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy 8/32

2016 Isabel Estate Sauvignon Blanc, New Zealand 10/40

2015 Chablis, Dessus La Carrière, Didier et Pascal Picq, France 45

2015 Meursault, Les Chevalières, Domaine Coche-Bizouard, France 80

RED WINE

2017 Syrah/Grenache, Domaine Félines Jourdan, France 7/24

2016 Beaujolais Vieilles Vignes, Domaine de la Rocaille, France 8/28

2016 La Vendimia, Palacios Remondo, Rioja, Spain 9/40

2015 New Zealand Pinot Noir by Greystone Wines, Berry Bros. & Rudd,
New Zealand 12/45

2016 Mezzanotte Primitivo, Morella, Manduria, Italy 45

2015 Volnay, Les Grands Poisots, Domaine Louis Boillot, France 80

ROSÉ WINE

2017 Miraval Rosé, Famille Perrin, Côtes de Provence, France 12/50