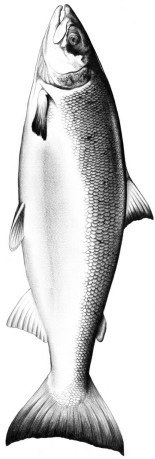


Thomas's

SECRET SMOKEHOUSE SALMON

with scrambled eggs 13

with soda bread 11



TOASTED

Wiltshire ham, Mrs Kirkham's
Lancashire cheese and
Montgomery's Cheddar
on sourdough 10

Sutton Hoo chicken,
tarragon mayonnaise,
avocado, watercress 10



CAKE TABLE

Millionaire's shortbread 6

Rhubarb and custard cake 5

Apple and hazelnut choux 7

Pistachio and sour cherry cake 7

Carrot cake, candied walnuts 6

SEASONAL

Pea and asparagus soup, fresh sourdough 12

Purple, white and green broccoli and almond tart,
bitter leaf salad 12

Olive oil poached salmon, Dorset clams,
Jersey Royals 14

Rack of lamb, braised leeks, wild garlic
and pistachio pesto 18

BITES

Cumberland baby sausages, damson jam 7

Brixham crab bridge rolls 8

Aged Comté cheese croquettes, shallot purée 8

Truffle crisps 4

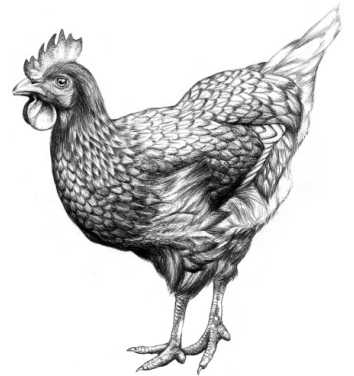
Thomas's spiced nuts 4

SALADS

Burrata, asparagus,
wild garlic pesto 14

Sutton Hoo chicken salad 14

Rose harissa sweet potato
falafel, kale, roast pumpkin,
puy lentils, preserved
lemon (ve) 12



SIDES

Tenderstem broccoli,
garlic and lemon 6

Green salad 4

Chips 5

BREAKFAST

Thomas's

CAKLEBEAN EGGS

Portobello mushrooms on sourdough, poached egg 9

Secret Smokehouse salmon with scrambled eggs 13

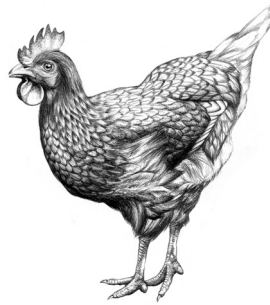
Eastleach bacon, sausage, fried egg, slow-roasted tomato,
mushroom and Tamworth black pudding 14

Eggs Benedict / Florentine 12/10

Boiled eggs and soldiers 6

Crushed avocado with poached eggs 12

Eastleach bacon with poached or scrambled eggs 9



FRUITS AND CEREAL

Pinhead oatmeal porridge with toasted seeds and plum compote 7

Thomas's overnight oats, toasted almonds, apple, wild honey, bee pollen 8

Lalani tea-soaked fruits, orange curd, pine nuts 6

Thomas's cherry and hazelnut granola, Brown Cow vanilla yogurt, seasonal fruits 6

Buttermilk and oatmeal pancakes, caramelised plums, Brown Cow yogurt,
Yorkshire honeycomb and Rosebud jam 9

FROM THE AGA

Toasted teacake 5

Hot buttered crumpets 5

Toast: 100% rye or sourdough 4

Freshly baked muffin 5

Banana bread and cinnamon butter 5

*All served with Netherend butter and Rosebud jams
and Yorkshire honey or marmalade*

BRUNCH

Thomas's

SECRET SMOKEHOUSE SALMON

with scrambled eggs 13

with soda bread 11

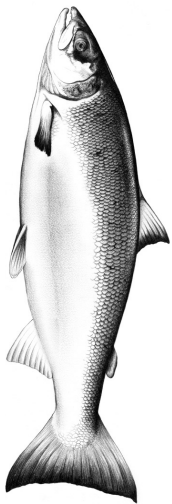


SALADS

Burrata, asparagus,
wild rocket pesto 14

Sutton Hoo chicken salad 14

Rose harissa sweet potato
falafel, rainbow chard, roasted
pumpkin, preserved lemon 12



BRUNCH

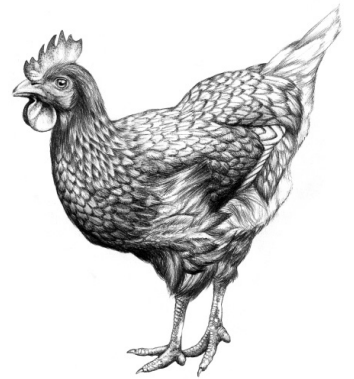
Eastleach bacon, sausage, fried egg, slow-roasted
tomato, mushroom and Tamworth black pudding 14

Crushed avocado with poached eggs 12

Eggs Benedict / Florentine 12/10

Portabello mushrooms on sourdough,
poached egg 9

Thomas's cherry and hazelnut granola,
Brown Cow yogurt, seasonal fruits 6



LUNCH

Chicken soup 12

Lobster bridge roll with radish and dill salad 15

Macaroni, Cornish Kern and Gouda cheese,
shaved Wiltshire black truffle 17

TOASTED

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

Sutton Hoo chicken,
tarragon mayonnaise,
avocado, watercress 10

BITES

Cumberland baby sausages, damson jam 7

Aged Comté cheese croquettes, shallot purée 8

Truffle crisps 4

Thomas's spiced nuts 4

SIDES

Tenderstem broccoli,
pine nuts, chilli dressing 6

Green salad 4

Chips 5

CAKES



CAKE TABLE

Pistachio and sour cherry cake 7

Carrot cake, candied walnuts 6

Millionaire's shortbread 6

Rhubarb and custard cake 5

Apple and hazelnut choux 7

THOMAS'S AFTERNOON TEA

Selection of sandwiches, English cakes, scones from the Aga 46

Afternoon Tea for two 80

*Served with our
2018 Lalani & Co 2nd Flush Grand Reserve, Niroula Garden, Darjeeling, India*

Afternoon Tea with a glass of 2015 Gusbourne Rosé, Kent, England 58

FROM THE AGA

Scones with clotted cream 7

Hot buttered crumpets 5

Toasted teacake 5

All served with Rosebud jam

AFTERNOON TEA



*Served with our
2018 Lalani & Co 2nd Flush Grand Reserve, Niroula Garden, Darjeeling, India*

SELECTION OF SANDWICHES

Cucumber sandwich with dill and lemon cream cheese

Egg mayonnaise with white truffle

Roast beef fillet with horseradish cream and beef mayonnaise

Sutton Hoo coronation chicken

Secret Smokehouse salmon and cream cheese

SELECTION OF CAKES

Blackberry marshmallow teacake

Dundee cake

Lemon meringue tart

Seville orange teacake

Praline and passion fruit Burberry bar

Classic fondant fancy

FROM THE AGA

Scones, served with clotted cream and Rosebud jam

for one person £46

for two persons £80

for one, served with 2015 Gusbourne Rosé, Kent, England £58

for two, served with 2015 Gusbourne Rosé, Kent, England £104

A discretionary 12.5% service charge will be added to your bill.
If you require any allergen or other dietary information, please speak to your waiter.

DRINKS

LALANI & CO TEA

- 2017 Kyoto Oolong, Nakai Family Gardens, Kyoto, Japan 6
- 2018 Green Heart, Jade Mountain, Taiwan 6
- 2017 A'a Black Tea, Big Island Tea Garden, Hawaii 20
- 2018 2nd Flush Grand Reserve, Niroula Garden, Darjeeling, India 5
- 2018 Honey Black, Jade Mountain, Taiwan 7
- 2017 Sae Midori Kabusecha, Nishi Family Gardens, Kyoto, Japan 6
- 2017 Volcanic Buds, Kangaita, Central Kenya 6

L'UNICO COFFEE

Espresso / Double espresso 3/4

Americano 4

Latte 4

Flat White 4

Cappuccino 4

Iced latte 5

Thomas's hot chocolate 5

CHAMPAGNE

NV Berry Bros. & Rudd Champagne by Mailly,
Grand Cru, Champagne, France 14/71

NV Gaston Chiquet Rosé, Champagne, France 15/73

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

ENGLISH SPARKLING WINE

2015 Gusbourne Brut Réserve, Kent, England 12/65

2015 Gusbourne Rosé, Kent, England 14/70

2015 Gusbourne Blanc de Blancs, Kent, England 15/76

WHITE WINE

2017 Côtes du Luberon Blanc, Réserve, La Famille Perrin, France 7/26

2017 Picpoul de Pinet, Domaine Félines Jourdan, France 8/33

2018 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy 8/32

2018 Isabel Estate Sauvignon Blanc, New Zealand 10/40

2017 Chablis, Didier et Pascal Picq, France 48

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

RED WINE

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

2017 Beaujolais Vieilles Vignes, Domaine de la Rocaillère, France 8/28

2017 La Vendimia, Palacios Remondo, Rioja, Spain 9/37

2017 New Zealand Pinot Noir by Greystone Wines,
Berry Bros. & Rudd, New Zealand 11/45

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

ROSÉ WINE

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

COCKTAILS

Thomas's gin and tonic 8

Mulled winter cider 9

Bloody Mary 10

Regent's fizz 9

BEER AND CIDER

Brew by Numbers, Saison 6

Brew by Numbers, Session IPA 6

Perry's, Barn Owl Cider 6

SOFT DRINKS

Elderflower pressé 4

Thomas's winter lemonade 6

Beetroot, apple and ginger juice 6

Green juice 6

Belu mineral water 5