

Thomas's

SECRET SMOKEHOUSE SALMON

with scrambled eggs 13
with soda bread 11



OYSTERS

Irish Carlingford
14 (for 6)
26 (for 12)

TOASTED

Wiltshire ham, Mrs Kirkham's
Lancashire cheese and
Montgomery's Cheddar
on sourdough 9
Sutton Hoo chicken,
tarragon mayonnaise,
avocado, watercress 9

SIDES

Green salad 4
Chips 5
Bertha-roasted
vegetables with rosemary
carrot confit 5

LOBSTER



Lobster (half) Benedict,
English muffin, spinach, chips 32
Lobster (half) and chips 32
Lobster (whole) and chips 50

Seasonal

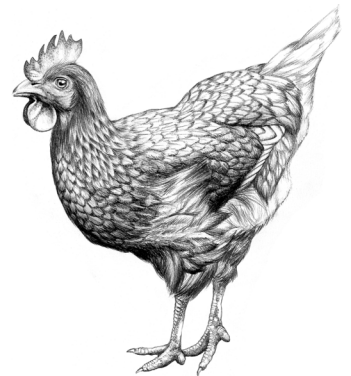
Winter minestrone soup, quinoa and pesto 10
Omelette Arnold Bennett 14
Cornish brill, Berkswell cheese and herb crust,
caramelised endive and orange 24
Sutton Hoo chicken, leek and girolle pie 20
Longhorn sirloin steak, Beenleigh blue
and Swiss chard gratin 25
Butternut squash tart, fried sage 10

PUDDINGS

Rhubarb and apple crumble 8
Treacle tart 8
Jam roly poly 8
Served with vanilla ice cream, custard or Jersey cream

SALADS

Sutton Hoo chicken salad 12
Purple sprouting broccoli,
rainbow chard, shaved
artichoke and split peas with
kale pesto dressing 10
Warm salad of Wylie
River trout, spelt, pickled
cucumber, herbs 12



BITES

Cumberland baby
sausages, damson jam 7
Cropwell Bishop cheese,
sesame biscuits 5
Chicken, leek and trompette
terrine with truffle mayo 7
Garden vegetables
with smoked aubergine 7
Handpicked Dorset crab
doughnuts 8
Truffle crisps 3

THOMAS'S PLOUGHMAN'S

Lincolnshire Poacher cheese,
Colston Bassett Stilton,
Innes Button goat's cheese,
Yorkshire Cask cheese puff 15
Norfolk quail and Eastleach
sausage roll, Wiltshire ham,
Tamworth pork pie 14

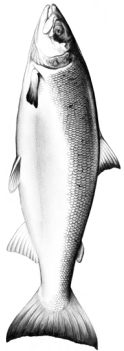
A discretionary 12.5% service charge will be added to your bill

If you require any allergen or other dietary information, please speak to your waiter

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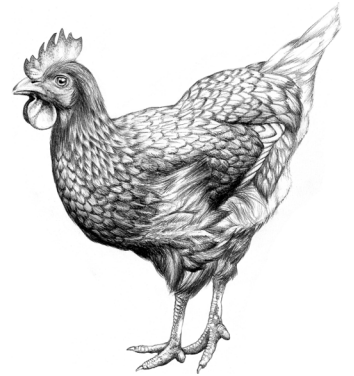
Butter bean and onion soup
with mushroom brioche 12
Brixham crab cake, pink grapefruit, bitter leaf salad 14
Roast chicken, hispi cabbage, bread sauce 22
Bertha-roasted lemon sole,
split peas and capers 20
Middle neck of lamb stew with
barley and vegetables 18
Swiss chard, Gruyère and crème fraîche tart,
roasted beetroot and endive salad 14

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CAKE TABLE

- Valrhona milk chocolate and blood orange tart 6
Pistachio and sour cherry cake 5
Coconut and lime cake, coconut frosting 5
Individual Yorkshire rhubarb brown-butter sponges 5
Caramelised pineapple star anise Bundt cake 5
Flourless chocolate cake, caramel crèmeux, almond brittle 5

AFTERNOON TEA

Finger sandwiches, English cakes,
your choice from the Aga 32

Served with our

2016 Lalani & Co 2nd Flush Grand Reserve, Darjeeling, India

Nyetimber Rosé afternoon tea 44

Lunar New Year afternoon tea with tea flight 48

FROM THE AGA

Scones with clotted cream 7

Hot buttered crumpets 5

Toasted teacake 5

All served with Rosebud jam

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