

Thomas

CONTEMPORARY WELSH FLAVOUR
RESTAURANT AND BAR

MAIN MENU

Served Monday to Saturday midday - 10pm
Sundays and Bank Holidays midday - 9.30pm

v - vegetarian vg - vegan

If you have an allergy, intolerance, or dietary requirement, please speak to our staff, who will be able to provide you with information regarding the ingredients in our food. Although we take extra precautions when advised of an allergen or intolerance, we cannot guarantee that our menu items are 100% free from allergens due to the risk of cross contamination in the preparation process. Poultry and fish dishes may contain bones. Some foods served here may include ingredients derived from genetically modified soybeans (GMO soybean oil).

A 10% discretionary service charge is applied to all guest bills.
All prices are in Pound Sterling.

TO NIBBLE

- HUMMUS AND WARM PITTA (vg)** 4
- MARINATED OLIVES (vg)** 4
- ARTISAN BREAD SELECTION (v)** 5
rosemary butter, balsamic olive oil dip

STARTERS

- HOMEMADE SOUP OF THE DAY (vg)** 7
crusty bread & butter
- WELSH RAREBIT (v)** 7
cheesy topping on sourdough toast with chilli jam
- HAM HOCK TERRINE** 8
rustic terrine with toasted sourdough & tangy piccalilli
- CALAMARI** 9.5
golden fried with zesty aioli dip
- BUFFALO WINGS** 9.5
celery sticks & blue cheese sauce

SALADS

- SUPERFOOD SALAD (vg)** 13
a vibrant mix of kale, broccoli, beetroot, quinoa, avocado, pomegranate and more with ranch dressing
- ROASTED BEETROOT & FETA SALAD (v)** 13
spiced walnuts, rocket, orange segments & honey & mustard drizzle
- CAESAR SALAD (v)** 12
crisp gem lettuce, parmesan shavings, herby croutons & Caesar dressing
- add grilled chicken** 5
- add pan-fried salmon** 10

MAINS

- 10oz RIB EYE STEAK** 35
flame grilled with roasted vegetables, peppercorn sauce & skin on fries
- RACK OF BBQ RIBS** 23
slow cooked with celeriac slaw & skin on fries
- TRADITIONAL LAMB CAWL** 19
warming broth served with crusty bread
- CHICKEN TIKKA MASALA** 17
fragrant curry with rice, poppadums, mango chutney & naan bread
- PAN FRIED SALMON** 22
tender fillet with sauteed kale, new potatoes & lemon butter sauce
- CHICKEN SUPREME** 17
succulent breast with tenderstem broccoli, mashed potato and red wine jus
- VEGETARIAN COTTAGE PIE (v)** 15
rich veggie mince in tomato gravy, topped with creamy mash & served with sauteed kale
- GOURMET BEEF BURGER** 16
seeded bun and brie, red onion marmalade, truffle aioli & skin on fries
- SPICY CHICKEN BURGER** 16
crunchy hot & spicy chicken breast with blue cheese, red hot mayo & skin on fries
- BEER BATTERED FISH AND CHIPS** 16.5
golden fried with tartar sauce, buttered peas & skin on fries

SANDWICHES & PANINIS

- all served with house celeriac slaw & crisps
- SUNDRIED TOMATO, PESTO & MOZZARELLA PANINI (v)** 9.5
- HAM & CHEESE PANINI** 9.5
- BLT SANDWICH** 9.5
streaky smoky bacon, lettuce, tomato & mayo on toasted bread
- MEDITERRANEAN TUNA CRUNCH SANDWICH** 9.5
tuna, cucumber, red peppers, red onion, herbs & a touch of mayo on toasted bread

PIZZA & PASTA

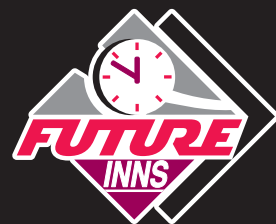
- MARGHERITA PIZZA (v)** 14
tomato sauce, mozzarella & basil pesto
- NDUJA PIZZA** 15
spicy Italian sausage with mozzarella & a drizzle of hot honey
- CLASSIC PEPPERONI** 15
generous slices of pepperoni & melting mozzarella
- PASTA CARBONARA** 16
silky tagliatelle with pancetta, mushrooms, garlic, cream, parmesan & garlic bread

SIDES

- SKIN ON FRIES** 3.8
- ONION RINGS (v)** 3.8
- HOUSE SALAD (vg)** 3.8
- CHEESY GARLIC BREAD (v)** 3.8
- GARLIC MUSHROOMS (vg)** 3.8
- CREAMY MASHED POTATO (v)** 3.8

DESSERTS

- APPLE & PEACH CRUMBLE (v)** 7.5
warm & golden with custard
- VEGAN CARAMEL CHEESECAKE (vg)** 8.5
with plant-based salted caramel ice cream
- CLASSIC CRÈME BRULÉE (v)** 7.5
silky custard with a caramelised sugar top
- STICKY TOFFEE PUDDING (v)** 7.5
rich sponge with caramel sauce & vanilla ice cream
- ICE CREAM (v) or SORBET SELECTION (vg)** 7.5
ask your server for today's selection



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