

# Thomas

RESTAURANT AND BAR

## RESTAURANT

### MAIN MENU

#### STARTERS

THOMAS BREAD BASKET (V) Selection of Homemade Bread, Olives, Olive Oil, Balsamic Vinegar, Sundried Tomato Butter	£ 5	SOUP OF THE DAY Homemade Crusty Bread	£ 5.5
CARPACCIO OF SMOKED DUCK Pancetta, Blood Orange Puree and 12 year aged Balsamic.	7	HOMEMADE GRILLED FLAT BREAD (V) Garlic, Tomatoes, Mozzarella and Basil	5
CRISPY SQUID Spicy Mayonnaise, Lemon	7	RUSTIC PORK TERRINE Pickled Baby Vegetable and Toasted Sour Dough Bread.	7
MINESTRONE SOUP Homemade Crusty Bread	5.5		

#### TASTE OF WALES

CAWL Welsh Lamb Stew, Blue Cheese Crusty Bread	11
CAWS POB CYMRAEG WELSH RAREBIT	7
FISH PIE Mackerel, Cod and Prawns, with melted Pont Gar Cheese, Mashed Potatoes and Seasonal Vegetables	13
ROAST LOIN OF LAMB Mille-feuille of Courgette and Tomato with Roast Baby Aubergine and Olive Jus	16

#### SALADS

CLASSIC CHICKEN CAESAR	10
CLASSIC CAESAR (V)	7
GREEK SALAD (V) Chunky Cucumber, Tomato, Red Onion, Olives & Feta, Oregano and Lemon Olive Oil Dressing	9
BUTTERNUT, RED LENTIL AND SAMPHIRE SALAD WITH CHILLI, CORIANDER, GARLIC AND LIME DRESSING (V) Rocket, Sprout Tops and Carrot Spaghetti	9
GRILLED TUNA STEAK NICOISE SALAD New Potatoes, Green Beans, Egg, Baby Gem Lettuce, Cherry Tomatoes, Olives	14
ADD: Chicken	3
Poached Egg	2
Feta	2

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#### MAINS

8OZ 21 DAY AGED CELTIC PRIDE RUMP STEAK Heirloom Tomatoes, Roast Red Onion, Side dish of your choice, Sauce	£ 15	BEER BATTERED MONKFISH TAILS Tartare Sauce, Chips, a Choice of Peas & Lemon	£ 13
21 DAY AGED CELTIC PRIDE 10 OZ RIB EYE STEAK Heirloom Tomatoes, Roast Red Onion, Side dish of your Choice, Sauce	23	PORK TENDERLOIN AND BRAISED CHEEK Jerusalem Artichokes, Purple Potatoes and Swiss Chard	14
CELTIC PRIDE STEAK BURGER Monterey Jack Cheese Topped with Bacon, Pickles, Smoked Mayonnaise on Brioche Bun Served with French Fries	12	GOAT CHEESE, RED PEPPER & SPINACH TORTELLINI Roast Garlic Cream Sauce(v)	12
SOUTHERN FRIED CHICKEN BURGER Topped with Slaw, BBQ Sauce & Cheese. Served with French Fries.	12	MOROCCAN VEGETABLE AND CHICKPEA TAGINE with Couscous(vg)(gf)	10
RACK OF BABY BACK RIBS Glazed in Texan Mesquite BBQ Sauce, Side of your Choice	19	PEA RISOTTO Onions Pea Shoots and Parmesan Cheese (v)	10
CHICKEN BREAST STUFFED WITH DUXELLE MUSHROOMS Parma Ham, Broad Bean Puree and a Moral Sauce & Confit Chicken Croquette	15		
SEARED SEABASS FILLET Lemon Puree, Chorizo, Brown Shrimp, Samphire and Chicory	16		

#### SIDES

ROMANESCO CAULIFLOWER & BLUE CHEESE	3
YELLOW AND PURPLE BABY CARROTS	
GREEN BEANS	
FRIES (THICK/SWEET/FRENCH)	
RED CABBAGE SLAW	
ROASTED MINTED NEW POTATOES	
GARLIC BREAD, Add Cheese	1
MIXED SALAD	