

# Thomas's

## PLATES

- Hansen & Lydersen smoked salmon with lemon and soda bread 12
- Sutton Hoo chicken salad 12
- White bean and vegetable soup with herb dumplings 9
- Lancashire hotpot with red cabbage 16
- Yorkshire Cask puff with pickled vegetable salad 11

*Hot food is served from 12–6pm*

## BITES

- Garden vegetables with smoked aubergine 7
- Truffle crisps 3
- Berkswell straws 4
- A dozen quails' eggs 8
- Sausages with loganberry jam 7
- Miniature Yorkshire Cask and leek puffs 8
- Bridge rolls – crab, rare beef 5
- Bridge rolls – egg 3

## TOASTED

- Toasted crumpets, butter and Rosebud jam 5

## CAKE TABLE

- Victoria sandwich 5
- Bara brith 4
- Lemon curd Swiss roll 5
- Conference pear tart 5
- Flourless chocolate cake with candied oranges 5
- Bramley apple cake 4
- Fondant fancies 5
- Jammy dodgers 2
- Viennese whirls 2
- Winter fruit compote 5

## HOT BEVERAGES

- A selection of teas from Lalani & Co. –  
*Assam, Makaibari Darjeeling, Wazuka Sencha* 5
- Fresh mint tea 3
- Monmouth Coffee 5

## SPARKLING, WINE, BEER & SPIRITS

- Gavi, Deltetto 10/34
- Jules Taylor Pinot Noir, Marlborough 12/41
- Nyetimber Classic Cuvée 13/65
- Brew by Numbers Saison 8
- Thomas's gin and tonic 10

## SOFT DRINKS, JUICE & WATER

- Holywell Malvern spring water 5
- Holywell Malvern sparkling water 5
- Blood orange fizz 6
- Spiced pear and apple juice 6
- Thomas's winter lemonade 6
- Elderflower pressé 6

# MAKERS HOUSE

Wine is served in measures of 175ml. 125ml measures are available upon request.  
Spirits are served in measures of 35ml. 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