

Thomas

CONTEMPORARY WELSH FLAVOUR
RESTAURANT AND BAR

MAIN MENU

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

Please scan QR Code for any allergies



v - vegetarian vg - vegan gf - gluten free
Please speak to your server for information on any food intolerances or allergies. If you do have any food allergy, please inform your server before ordering any food so your food can be prepared minimising any cross contamination. Fish and poultry dishes may contain bones. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives

TO NIBBLE

- HUMMUS AND PITTA BREAD (vg)** 4
- MARINATED OLIVES (vg, gf)** 4
- ARTISAN BREAD SELECTION (v)** 5
served with parsley butter, balsamic olive oil dip
- GLAZED CHORIZO (gf)** 5.5

STARTERS

- HOMEMADE SOUP OF THE DAY (vg)** 7
served with bread and butter
- GRILLED HALLOUMI (gf)** 8
spicy tomato and onion chutney
- WELSH RAREBIT (v)** 7.5
served on a sourdough toast with sticky fig chutney
- SALT AND PEPPER CALAMARI** 9
served with spicy mayo
- BUFFALO WINGS** 9
served with celery stick and blue cheese sauce

SANDWICHES

- on toasted sliced bread served with coleslaw and crisps
- MEDITERRANEAN TUNA CRUNCH** 8
red peppers, red onion, cucumber, coriander and mayonnaise
- BLT** 8
bacon, lettuce, tomato and mayonnaise

PANINIS

- all served with coleslaw and crisps
- HAM AND CHEESE PANINI** 9
- SUNDRIED TOMATO, PESTO & MOZZARELLA PANINI (v)** 9

MAINS

- 8oz CELTIC PRIDE RIB EYE STEAK (gf)** 32
roasted tomatoes, garlic mushroom, dressed leaves and skin on fries
- BAVETTE STEAK (gf)** 16
house salad, chips
- add sauce of your choice**
garlic butter 2
peppercorn or chimichurri sauce 2.5
- RACK OF RIBS (gf)** 22
corn on the cob, cajun slaw, bbq sauce and skin on fries
- LAMB CAWL** 18.5
served with crusty bread
- SALMON PROVENCAL (gf)** 18.5
cherry tomatoes, olives, capers, basil, red onion, lemon, olive oil, courgette and roast new potatoes
- THAI GREEN CHICKEN CURRY (gf)** 16.5
served with rice
- SPRING RISOTTO (vg)** 16
green beans, broad beans, broccoli, peas, leeks and asparagus
- BEEF BURGER** 16
brioche bun, lettuce, tomato, red onion, smoked bacon, cheese, house relish, skin on fries
- CHICKEN BURGER** 15
breaded chicken, brioche bun, lettuce, tomato, red onion, smoked bacon, spicy cheddar, BBQ sauce, skin on fries
- BEER BATTERED FISH AND CHIPS** 16
tartar sauce, lemon wedge, buttered peas and skin on fries

SALADS

- MEZZE (vg)** 14
olives, hummus, sundried tomato, falafel, grilled peppers, grilled courgette, artichoke, pitta bread
- BEETROOT & GOATS CHEESE SALAD (v, gf)** 13
baby mixed leaf, beetroot, goat cheese, candied walnut and zesty vinaigrette
- CAESAR SALAD (v)** 10
gem lettuce, shaved parmesan, croutons and dressing
- add chicken** 5

PIZZA & PASTA

- MARGHERITA PIZZA (v)** 14
tomato sauce, mozzarella and pesto
- PEPPERONI PIZZA** 15
tomato sauce mozzarella and pepperoni
- SPICY MEAT FEAST PIZZA** 16
tomato sauce, mozzarella, pepperoni, salami, chorizo, nduja and red onion
- VEGAN SPAGHETTI BOLOGNESE (vg)** 16
Vegan mince, rich tomato sauce, vegan cheddar and garlic bread

SIDES

- SKIN ON FRIES (gf)** 3.8
- ONION RINGS (v)** 3.8
- HOUSE SALAD (vg)** 3.8
- COLESLAW** 3.8
- CHEESY GARLIC BEAD (v)** 3.8
- GARLIC MUSHROOMS (vg, gf)** 3.8
- MASHED POTATOES (v)** 3.8

DESSERTS

- STICKY TOFFEE PUDDING (v)** 7.5
caramel sauce, vanilla ice cream
- BUTTERMILK PANNA COTTA (v, gf)** 7.5
mixed berry compote
- LEMON MERINGUE TART (v)** 8
- VEGAN CARAMEL CHEESECAKE (vg)** 8.5
plant based salted caramel ice cream
- ICE CREAM (v, gf)**
or SORBET SELECTION (vg, gf) 7.5
ask your server for today's selection



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