

MENU

Celeriac, Pork, Fennel

To begin, salt baked celeriac tacos filled with pork belly, pickled fennel, and a drizzle of herb dressing.

Beetroot, Horseradish, Redcurrant

Glazed beetroot dressed with dill oil, topped with horseradish goat's curd, macerated redcurrants, red mustard leaves and linseed granola.

Cod, Bone Marrow, Mussel

Poached cod with a smoked mussel and elderflower beurre blanc, bone marrow crumb and charred tenderstem broccoli.

Beef, Kale, Truffle

Tommy's famous beef wellington, served with smoked pomme puree, garlic kale, baby gem, red chicory and guanciale, finished with a beef, onion and truffle sauce and dill dressing.

Lemon Verbena & Chocolate

For the pre-dessert: a layered lemon verbena posset, chocolate ganache and buttermilk panna cotta.

Salted Caramel, Toffee Apple, White Chocolate

An indulgent, melt-in-the-middle salted caramel fondant topped with a toffee apple sauce and finished with caramelised white chocolate.

Petit Fours

A decadent conclusion to Tommy's Signature feast;
Salted Caramel Truffles

WINE PAIRING

Cod, Bone Marrow, Mussel

Banks Brothers No. 13 Pineau D'aunis Rose

Our stunning rosé is light and crisp, with a unique hint of white pepper. Serve straight from the refrigerator.

Beef, Kale, Truffle

Banks Brothers No. 1:1 Syrah Mourvèdre

Powerful and spicy full of rich flavours of dark fruits and pepper. Serve at room temperature.

Salted Caramel, Toffee Apple, White Chocolate

Banks Brothers No. 2:1 Cape Vintage

A luscious and juicy wine bursting with rich layers of blackcurrant, cherries, blackberries, and ginger. Pop in the refrigerator for 10 minutes before serving.