

## For the table

48 hour sourdough loaf,  
with a block of British butter 5.5

Mixed olives 5

Rosemary and chilli nut mix 4

## Nibbleinis - Small Plates To Share

Burrata, salsa verde, pine nuts 9

Cauliflower cheese, parmesan crisp 7

Fried crisp Cornish squid, togarashi pepper, lime,  
squid ink mayo 8

Prawn and pomelo and coconut salad, roasted  
peanut 8

Chargrilled prawns, harissa butter, herb aioli, leaf  
salad 8

Mustard glazed pork spare ribs,  
apple salad 8

Chicken liver pate, red currant chutney, sourdough 9

Italian Proscutto, piquillo peppers, capers, grilled  
sourdough 8

Spicy chorizo, tomato & chickpea stew 8



## MENU



Wild mushroom and truffle lasagne, rocket, parmesan 18

Baked aubergine "Imam Bayildi"  
pomegranate, feta cheese, walnut, dukkah 15

Loch Duart salmon, creamed cabbage, Cornish mussels 20

Chargrilled tuna, chargrilled leek, romesco, toasted almonds 19

Half dozen chargrilled prawns, harissa butter, herb aioli, chips, leaf salad 19

Whole Cornish Plaice, caper and parsley butter, sprouting broccoli 23

Slowcooked Lamb shoulder, roasted roots, pearl barley 19

Honey and szechuan pepper glazed Tomapork, grilled baby gem,  
pineapple chutney 19

50 day aged chargrilled beef, served with Bernaise sauce and watercress

Rib Eye 29 / Bavette 18

Tom's burger, beef patty, caramelised onion, smoked bacon,  
rocket, Cheddar cheese, truffle mayo and fries 16

(At Tom Dick and Harry's we follow strict guidelines from the FSA regarding rare burgers, however we

recommend those people with immune deficiencies have the burger well-done)

## Sides

Leaf salad, house dressing 4

Tender-stem broccoli 4.5

New Potatoes, parsley butter 4

Fries 4

Mac and cheese 5

Truffle and parmesan fries 6

## Desserts

Vanilla cheesecake, poached english rhubarb 7

Dark chocolate mousse, white chocolate ice cream 7

Sticky toffee pudding, ice cream, salted

caramel sauce 7

Dropped ice cream 6

Affogato 4

## Cheese

Fine seasonal cheese, selected by the chef,  
with bread, crackers and chutney

Tipsy Billy 3 (washed / goat)

Lincolnshire Poacher 3 (hard / cow)

Cashell Blue 3 (blue / cow)

Wigmore 3 (Soft bloomy / Sheep)

Carre du berry 3 (Soft / goat)



All of our ingredients are fresh and prepared to order therefore it may take slightly longer to prepare.  
Please let us know of any dietary requirements. A discretionary 12.5% service Charge will be added to your bill.