

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

Heritage beetroot, goats curd, hazelnuts 8

Smoked salmon, mustard yoghurt, pickled
cucumber 9

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

Prawn and pomelo and coconut salad, roasted
peanut 8

Mustard glazed pork spare ribs,
apple salad 8

Italian Proscutto, piquillo peppers, capers, grilled
sourdough 8

Spicy chorizo, tomato & chickpea stew 8



Brunch

Shakshuka, baked eggs, tomato, cumin, coriander, yoghurt 12

Full English – free range eggs, fried, poached or scrambled
Epping sausage, smoked streaky bacon, black pudding,
tomato, mushrooms, baked beans 14

Maldon cured smoked salmon scrambled eggs, toasted sourdough 14

Almond and buttermilk pancakes, blueberry maple syrup, crème fraîche 9

Crushed avocado on toast, poached eggs 10

Add smoked salmon for 14 or add smoked bacon for 12

Yellowfin tuna, chargrilled leek, romesco, toasted almonds 20

Roast cod, creamed spinach, Cornish mussels 20

Steak and egg with fries, watercress and Bernaise 16

Tom's Burger, Beef patty, cheddar, caramelized onion,
smoked bacon, rocket, 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 Fries 4

New potatoes, parsley butter 4 Tender-stem broccoli 4.5

Mac and cheese 5 Creamed spinach 4

Truffle and parmesan fries 6

Bottomless Brunch

How do you like your brunch in the morning?

Enjoy unlimited prosecco or house rose for 1.5
hours for £20 per person

Bottomless brunch runs for 1.5 hours from your
reservation time. T&C Apply.

Desserts

Vanilla cheesecake, poached english rhubarb 7

Dark chocolate mouse, white chocolate icecream 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*)

Please let us know of any dietary requirements. A discretionary 12.5% service Charge will be added to your bill.

All of our ingredients are fresh and prepared to order therefore it may take slightly longer to prepare.