

# SUNDAY LUNCH MENU

## Join our Sunday roast club

You carve and serve one of our perfectly roasted joints at your own table to friends and family, accompanied with vegetables, roast potatoes, Yorkshires and our proper gravy - it's our nostalgic take on Sunday lunch.

Any leftovers are yours to take away with our Head Chef's very own easy recipe to turn it all into a delicious meal for the next day.

BEEF: 50 day dry aged Dexter beef.

LAMB: Essex salt marsh lamb from Turncole farm, Southminster.

Our roasts are selected from the very best farmers and suppliers around the country.

See black board for today's market prices

## Mains

Roast lamb, seasonal vegetables, Yorkshire pudding, gravy 20

Roast Rump of beef, seasonal vegetables, Yorkshire pudding, gravy 20

Roast herb fed chicken, seasonal vegetables, Yorkshire pudding, bread sauce, gravy 20

Baked Aubergine "Imam Byaldi" feta cheese, walnut dukkah 17

Loch Duart salmon, chargrilled leek, romesco, smoked almonds 20

Roast cod, creamed spinach, cornish mussels 20

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

Truffle and parmesan fries 6

New potatoes, parsley butter 4

Fries 4

Mac and cheese 5

Roast potatoes 4

## 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

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, pomelo and coconut salad, roasted peanut 8

Chicken liver pate, red currant chutney, sourdough 9

Mustard glazed pork spare ribs,  
apple salad 8

Italian Proscutto, piquillo peppers, capers, grilled sourdough 8

Spicy chorizo, tomato & chickpea stew 8



## Desserts

Vanilla cheesecake, poached english rhubarb 7

Dark chocolate mousse, 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.