

For the table

- 48 hour sourdough, with a block of British butter 5.5
- Mixed olives 5
- Padron peppers 4
- Rosemary and chilli nut mix 4
- Pork Scratchings 6



Whats on in January

Every Friday and Saturday lunch in January enjoy bottomless prosecco or rose for 1.5 hours for £20 per person

Terms and conditions apply.

Please speak to one of our staff for more details

Tom, Dick & Harry's

Nibbleinis

- Heritage beetroot, Innes goats curd, hazelnut 8
- Buratta, olive tapenade, tomato dressing, rocket, almonds 9
- Cauliflower cheese, parmesan crisp 8
- Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo 8

Unique to Tom Dick & Harry's, Nibbleinis order as a snack, a starter or share a selection as a complete meal.

- Chargrilled prawns, harissa butter, herb aioli, leaf salad 9
- Cured trout, pickled apple, orange gel, crostini 8
- Castlemead chicken parfait, house pickles, sourdough 8
- Mustard glazed pork spare ribs, apple salad 8

TDH Classics

- TD&H prawn cocktail 11
- Baby gem, grapefruit, caviar, Marie Rose sauce 11
- Toms Burger, caramelised onion, bacon, rocket cheddar cheese, truffle mayo and fries 16
- Beer battered haddock, chips, tartar sauce, homemade mushy peas 16
- Pork and leek sausage, creamy mash, onion gravy 16

From the charcoal oven

- Honey and szechuan pepper glazed Tomapork radicchio, braeburn apple 18
- Chargrilled Barnsley lamb chop, root vegetable puree, artichoke, rosemary jus 18
- Chargrilled 50 day aged sirloin, fries, peppercorn watercress salad 26

Salads & Vegetarian

- Baked aubergine "Imam Bayildi" pomegranate, feta cheese, walnut, dukkah (V) 15
- Grilled cauliflower, hot hummus, harrisa, curry oil 10 (Vegan)
- Endive salad, pearl barley, pear, tomato, miso, candied pecans 12

Fish

- Mussels, white wine and saffron, fries 15
- Half dozen chargrilled prawns, harissa butter, herb aioli, chips, leaf salad 20
- Roast seabream, hasselback potatoes, creamed leeks, chorizo 15
- Roasted trout, cannellini beans, nduja, swiss chard 18

Sides

- Leaf salad, house dressing 4
- New Potatoes, parsley butter 4
- Creamy mash 4.5
- Mac and cheese 5
- Tender-stem broccoli 4.5
- Fries 4
- Truffle and parmesan fries 6

Puddings

- Sticky toffee pudding, vanilla ice cream 6
- Chocolate pannacotta, honey Madeline, lemon thyme icecream 6
- Winter fruit crumble, custard 6
- Poire Bella Helena 6
- Affogato 6
- Dropped Icecream 6

Cheese

- Fine seasonal cheese, selected by the chef, with bread, crackers and chutney
- Bosworth Ash 3 (Soft/ goat) 3
- Lincolnshire Poacher 3 (hard / cow) 3
- Cambridge Blue 3 (blue / cow) 3
- Stinking Bishop 3 (Washed / cow) 3

All of our food is prepared to order from impeccably sourced local and British ingredients. Please let us know of any dietary requirements. A discretionary 12.5% service Charge will be added to your bill.