

For the table

- 48 hour sourdough,
with a block of British butter 5.5
- Harissa spiced hummus, sourdough 5
- Mixed marinated olives 5
- Padron peppers 4
- Pork Scratchings 5



Whats on in September

We are continuing the Eat Out to Help Out scheme throughout September with 50% off all starter, sides, Nibbleinis and dessert.

T&C's: Every Monday to Wednesday in September, for each diner that orders a main meal, they will receive 50% discount on sides, Nibbleinis and desserts (up to £10 per diner)

Tom, Dick & Harry's

Nibbleinis

- Grilled halloumi, fig, mixed leaves, pistachio, honey dressing 7.5
- Buratta, olive tapenade, tomato dressing, rocket, almonds 9
- Cauliflower cheese, parmesan crisp 7
- Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo 8
- Chargrilled prawns, chilli garlic butter, herb aioli, leaf salad 9

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

- TD&H prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce 9
- Salmon tartare, ponzu dressing, capers, mixed leaf 9
- Chorizo croquettes, mint & cucumber yogurt 8
- Mustard glazed pork spare ribs, apple salad 8
- Spicy chicken wings, ranch dressing 8

TDH Classics



- Beer battered haddock, chips, tartar sauce, homemade mushy peas 16
- Honey and szechuan pepper glazed Tomapork, braeburn apple 19
- Mustard glazed pork spare ribs, fries, apple salad 16
- Toms Burger, caramelised onion, bacon, rocket cheddar cheese, truffle mayo and fries 16

From the Charcoal Oven



- Chargrilled chicken skewers, onion, pepper, cream and mushroom sauce 15
- Tomato rosemary pesto marinated half chicken, radish, broccoli, crispy shallot salad 16
- Essex marsh lamb cutlets, harissa, baba ghanoush, mint & cucumber yogurt 22
- Chargrilled 28 day aged ribeye, fries, peppercorn mixed leaf salad 27

Salads & Vegetarian



- Baked aubergine "Imam Bayildi" pomegranate, feta cheese, walnut, dukkah (V) 15
- Grilled cauliflower, spiced aubergine puree, harrisa hummus, curry oil 12 (Vegan)
- Isle of Wight heritage tomato salad, feta, rocket, basil, shallot 12
- Caesar salad, babygem, soft boiled egg, anchovy, parmesan, crouton, caesar dressing 12
Add chicken 4

Fish



- Half native lobster, saffron garlic butter, french fries and mixed leaf salad 28
(When its gone, its gone)
- Roast seabream, hasselback potatoes, fennel, chervil cream, chorizo 18
- Shetland mussels in cider cream, leeks, bacon and fries 16
- Half dozen chargrilled prawns, chilli garlic butter, herb aioli, chips, leaf salad 21

Sides

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

Puddings

- Sticky toffee pudding, caramelised banana ice cream 7
- Dark chocolate mousse, white chocolate emulsion and chocolate tuille 7
- Apple and blackberries Galette, stem ginger ice cream 7
- Flapjack roasted plums, orange and amaretto syrup and vanilla ice cream 7
- Dropped Icecream 6
- Affogato 5

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, allergens or intolerances
A discretionary 12.5% service Charge will be added to your bill.