

## For the table

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



## Whats on in July

Commencing 11th July  
Enjoy bottomless prosecco or rose for 1.5 hours for £20 per person during our Saturday Brunch

Terms and conditions apply.

Please speak to one of our staff for more details

# Tom, Dick & Harry's

## Nibbleinis

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

- 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

- 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
- Lemon herb marinated half chicken, radish and endive salad 16
- Essex marsh lamb cutlets, harissa, baba ghanoush, mint & cucumber yogurt 22
- Chargrilled 28 day aged sirloin, 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, creamed leeks, chorizo 18
- Whole roasted plaice, hazelnut beurre noisette, broccoli 20
- 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
- White and dark chocolate mousse, sable biscuit 7
- English strawberry and custard tart, clotted cream 7
- Rum poached pineapple, mint sorbet, citrus meringue 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.