

## 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



## 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.

LAMB: Leg, Essex salt marsh  
BEEF: Aged Angus Rump

# 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

## Roasts



Roast Essex Lamb 20  
Roast rump of beef 20  
Roast Herb fed chicken 20  
Vegetable pithivier 16  
All our Sunday Roasts are served with seasonal vegetables, roast potatoes, cauliflower cheese, Yorkshire puddings and our proper gravy

## TDH Classics



TD&H prawn cocktail, baby gem, grapefruit, caviar,  
marie rose sauce 9  
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

## Salads and 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

## Fish



Roast seabream, hasselback potatoes,  
creamed leeks, chorizo 18  
Beer battered haddock, chips, tartar sauce,  
homemade mushy peas 16  
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 4.5  
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.