For the table

48 hour sourdough, with a block of British butter 5.5

Harissa spiced hummus, sourdough 5

Mix marinated olives 5

Padron peppers 4

Pork Scratchings 5





Tom, Dick & Harry's



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

$\mathbf{Nibbleinis}$

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



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



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

Roasts TDH Classics Salads and Vegetarian; Fish Fish



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



Roast seabream, hasselback potatoes, fennel, chervil cream, chorizo 18

Beer battered haddock, chips, tartar sauce, homemade mushy peas 16

Mussels in cider cream, leaks, bacon and fries 16

Half dozen chargrilled prawns, chilli garlic butter, herb aioli, chips, leaf salad 21

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 ----- Cheese ----- Cheese -----

Sticky toffee pudding, caramelised banana ice cream 7 Dark chocolate mousse, white chocolate emulsion and chocolate tuille 7

English strawberry and custard tart, clotted cream 7 Rum poached pineapple, mint sorbet, citrus meringue 7 Dropped Icecream 6

Affogato 5

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.







Open weekdays for lunch, dinner weekend brunches and relaxed Sunday roasts.

> We aren't just any ol' Tom, Dick & Harry

