

For the table

48 hour sourdough,
with a block of salted British butter 5.5

Harissa spiced hummus, sourdough 5

Mixed marinated olives 5

Padron peppers 4

Pork Scratchings, apple sauce 5



Whats on

Tom, Dick & Harry's

Nibbleinis

Mustard glazed pork spare ribs, apple salad 8

Cauliflower cheese, parmesan crisp (V) 7

Grilled octopus with chorizo & chickpea ragu 9

Buratta, olive tapenade, tomato dressing, rocket, almonds (V) 9

Grilled halloumi, fig, mixed leaves, pistachio, honey dressing (V) 7.5

Chargrilled prawns, chilli garlic butter, herb aioli, leaf salad 9

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

Seared scallops, leeks, garlic shallot cream sauce, herb crumb,
coriander cress 12

Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo 8

Trio of croquettes, chorizo, prawn & turkey 9

Spicy chicken wings, ranch dressing 8

Salmon tartare, ponzu dressing, capers, lotus crisp 9

Sweetcorn ribs with a mild ancho chilli glaze (Vegan) 7

Heritage beetroot, with goat curd, hazelnut, apple & beetroot
dressing (V) 8

Fish

Dover Sole, whole baked, parsley, butter, lemon
30

Seven prawns chargrilled, chilli garlic butter,
herb aioli, fries, salad 21

Shetland mussels in white wine cream, shallot,
garlic, chilli and fries 16

Salmon fillet, fresh tomato salad, chervil &
chimichurri 16

TDH Classics

Native lobster, garlic butter, french fries and
mixed leaf salad (half 28, whole 56
(When its gone, its gone))

Tom's Burger, caramelised onion, bacon, rocket
cheddar cheese, truffle mayo and fries 16

Beer battered haddock, chips, tartar sauce,
homemade mushy peas 18

Mustard glazed pork spare ribs,
fries, apple salad 16

From the Charcoal Oven

Chargrilled 28 day aged fillet steak, fries,
peppercorn, watercress 30

Tomopork, honey and szechuan pepper
glazed, squash puree, pear 19

Essex marsh lamb cutlets, peas, broad beans,
mint roasted courgette, jus 22

Chargrilled chicken skewers, onion, pepper,
cream and mushroom sauce 15

Salads & Vegetarian

Baked aubergine "Imam Bayildi" pomegranate,
feta cheese, walnut, dukkah (V) 15

Grilled cauliflower, sweet potato puree,
harrisa hummus, curry oil (Vegan) 12

Butternut squash & sage tortelloni, white wine
cream & truffle sauce (V) 15

Caesar salad, egg, anchovy, parmesan, crouton,
dressing 12
chicken 4 prawns 4 halloumi 3

Sides

Leaf salad, house dressing 4

Mashed potato 4

Mac and cheese 5

Tender-stem broccoli 5

Fries 4

Truffle and parmesan fries 6

Sweet potato fries 4

Puddings

Sticky toffee pudding, caramelised banana ice cream 7

Dropped liquorice ice cream, waffle cone 7

British strawberries & raspberries, Rodda's clotted cream 7

Chocolate ice cream sandwich, chocolate sponge, passion fruit
curd 7

Italian meringue roulade, crème chiboust, nectarine 7

Marble cake, coconut vanilla cream (Vegan) 7

White chocolate crème brûlée 7

New TD&H

Cod fillet, courgette, creamy coconut sauce 18

Short rib ragu, handmade pappadella pasta, parmesan 16

Gnocchi with rocket & basil pesto, British asparagus 14

Ask about our extra special steak cuts perfect for sharing (when
its gone, its gone)

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. Full service charge is distributed fairly to all staff.