

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



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

- 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 10
- 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 & beerroot dressing (V) 8

Roasts



- Roast Essex Lamb 20
- Roast Rib of beef 20
- Roast Herb Fed chicken 20
- Essex pork belly 20
- Vegetable Pithivier 16
- Why not make yours a triple roast for an extra 8

TDH Classics



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

Salads and 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

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

Sides

- Leaf salad, house dressing 4
- Mashed potato 4
- Mac and cheese 5
- Tender-stem broccoli 4.5
- Fries 4
- Truffle and parmesan fries 6

Puddings

- Sticky toffee pudding, caramelised bannana ice cream 7
- Dropped liquorice ice cream, waffle cone 7
- British strawberry's & raspberries, Rodda's clotted cream 7
- Chocolate ice cream sandwich, chocolate sponge, passionfruit 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

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.