

For the table

48 hour sourdough,
with a block of salted British butter 6
Harissa spiced hummus, sourdough 5.5
Mixed marinated olives 5
Padron peppers 5
Pork scratchings, apple sauce 5



Perfect For Sharing

T-Bone 100
1.2kg uncooked weight
Cote De Bouef 100
on the bone 1.2 kg uncooked weight
Apple Tarte Tatin 12.50
Must order in advance, served with cinnamon
ice cream 25 minutes preparation time.
(when it's gone, it's gone)

Tom, Dick & Harry's

Nibbleinis

Mustard glazed pork spare ribs, apple salad 9
Cauliflower cheese, parmesan crisp (V) 8
Grilled octopus with chorizo & chickpea ragu 9
Buratta, olive tapenade, tomato dressing, rocket, almonds (V) 9.5
Grilled halloumi, fig, mixed leaves, pistachio, honey dressing (V) 8

Chargrilled prawns, chilli garlic butter, herb aioli, leaf salad 9.5
TD&H prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce 9.5
Seared scallops, cauliflower puree, crispy porkbelly, pickled
cauliflower, jus gras 12.5
Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo 9
Trio of crouquettes: Iberian ham and Manchego, pea and ham, harrisa
lamb and mint yogurt 9.5

Spicy chicken wings, ranch dressing 8.5
Salmon tartare, ponzu dressing, capers, lotus crisp 9.5
Sweetcorn ribs with a mild ancho chilli glaze (Vegan) 7.5
Heritage beetroot, with goat curd, hazelnut, apple & beetroot
dressing (V) 8.5

Fish

Dover Sole, whole baked, parsley, butter, lemon 35
Seven prawns chargrilled, chilli garlic butter,
herb aioli, fries, salad 23
Cornish mussels in white wine, garlic, cream,
shallots served with fries 17
Teriyaki glazed salmon fillet, shitaki mushrooms,
bock choi, carrot & ginger puree 20

TDH Classics

Native lobster, garlic butter, french fries and
mixed leaf salad (half 28, whole 56
(When it's gone, it's gone)
Tom's Burger, caramelised onion, bacon, rocket
cheddar cheese, truffle mayo and fries 18
Beer battered haddock, chips, tartar sauce,
homemade mushy peas 19
Mustard glazed pork spare ribs,
fries, apple salad 18

From the Charcoal Oven

Chargrilled 28 day aged fillet steak, fries,
peppercorn, watercress 38
Tomopork, burnt apple puree, turnip, chimmi de
rappa, pork jus 22
Essex salt marsh rack of lamb, dauphinoise
potato, purple sprouting broccoli, lamb jus 24
Chargrilled chicken skewers, onion, pepper,
cream and mushroom sauce 17

Salads & Vegetarian

Baked aubergine "Imam Bayildi" pomegranate,
feta cheese, walnut, dukkah (V) 16
Grilled cauliflower, sweet potato puree,
harrisa hummus, curry oil (Vegan) 14
Black truffle tortelloni, artichokes, butter sauce
and baked ricotta (V) 18
Caesar salad, egg, anchovy, parmesan, crouton,
dressing 12
chicken 4 prawns 8 halloumi 3

Sides

Leaf salad, house dressing 5
Mashed potato 5
Mac and cheese 5
Tender-stem broccoli 5.5
Fries 5, Truffle and parmesan fries 6.5
Sweet potato fries 5
Heritage tomato salad, basil, balsamic 6.5

Puddings

Sticky toffee pudding, caramelised banana ice cream 8
Dropped liquorice ice cream, waffle cone 8
Eton Mess eclair 8
Chocolate ice cream sandwich, chocolate sponge, passion fruit
curd 8
Cherry, almond and pistachio tart with chocolate sorbet 8
Marble cake, coconut vanilla cream (Vegan) 8
White chocolate crème brûlée 8

New TD&H

Cod fillet, pea puree, pancetta, baby onion and baby gem 20
Wild boar ragu, handmade pappardelle pasta, parmesan 17
Gnocchi with rocket & basil pesto, British asparagus 16
Soft shell crab burger, lettuce, tartare sauce, gherkin, fries 20
5gr Black Truffle 9, 10gr Black Truffle 18
(upgrade the dish of your choice with this tasty luxury ingredient)

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.