

## For the table

48 hour sourdough,  
with a block of British butter 6

Harissa spiced hummus, sourdough 5.5

Mix marinated olives 5.5

Padron peppers 5

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 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

Spicy chicken wings, ranch dressing 8.5

Salmon tartare, ponzu dressing, capers 9.5

Sweetcorn ribs with a mild ancho chilli glaze (Vegan) 7.5

Heritage beetroot, with goat curd, hazelnut, apple & beerroot dressing (V) 8.5

## Roasts

Roast Essex Lamb 21

Roast Rib of beef 21

Roast Herb Fed chicken 20

Pork Belly with stuffing 21

Vegetable Pithivier 17

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 18

Beer battered haddock, chips, tartar sauce, homemade mushy peas 19

Mustard glazed pork spare ribs, fries, apple salad 18

## Salads and 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

## 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 and fries 17

Teriyaki glazed salmon fillet, shitaki mushrooms, bok choy, carrot & ginger puree 20

## Sides

Leaf salad, house dressing 5

Mashed potato 5

Mac and cheese 5

Tender-stem broccoli 5

Fries 5

Truffle and parmesan fries 6.5

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 7

Cherry, almond and pistachio tart with chocolate sorbet 8

Marble cake, coconut vanilla cream (Vegan) 8

White chocolate crème brûlée 8

Cod fillet, pea puree, pancetta, baby onion and baby gem 19

Wild bore ragu, handmade pappadella pasta, parmesan 17

Gnocchi with rocket & basil pesto, British asparagus 16

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.