

## 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



## Sunday Roast Club

PRE ORDER ONLY- 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

Grilled halloumi, fig, mixed leaves, pistachio, honey dressing (V) 8

Buratta, marinated betroot, pickled cucumber 9.5

Turkey Crouquettes: cranberry sauce 9.50

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, picled cauliflower,  
jus gras 12.5

Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo 9

Spicy chicken wings, ranch dressing 8.5

Loch Duart Salmon Gravlox, pickled mouli, yogurt, dill oil, raw  
shallots, nasturtium 9.5

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

Foie Gras and chicken liver Pâté 10.5

## Roasts

Roast Essex Lamb 21

Roast Rib of beef 21

Roast Herb Fed chicken 21

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 and ricotta tortelloni, porcini sauce,  
shaved parmesan, truffle (V) 18

## 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

## 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

Sweet potato fries 5

## Puddings

Sticky toffee pudding, caramelised bannana ice cream 8

Pedro Ximenes and cherry trifle, shaved almonds 8

Winter Fruit crumble served with Champagne sorbet (VGF) 8

Homemade Christmas pudding, brandy sauce 8

Milk chocolate semi freddo, toasted peanut brittle, caramel 8

## New TD&H

Cornish Cod, cauliflower, mussle veloute, burnt leek, chive oil 22

Wild boar ragu, handmade pappadella pasta, parmesan 17

Roasted bronze turkey, stuffing, parsnip puree, duck fat potatoes,  
Chantennay carrots, creamed brussle sprouts & chestnuts, turkey  
gravy 20

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.

Tom, Dick & Harry's, 153 High Road, Loughton, IG10 4LF Reservations: 020 3327 3333 [www.tomdickandharrys.co.uk](http://www.tomdickandharrys.co.uk)    [tdhloughton](https://www.facebook.com/tdhloughton)