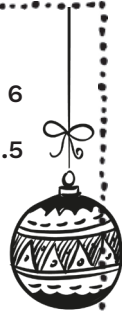


For the table

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



Specials For Sharing

T-Bone
1.2kg uncooked weight 100
Cote De Bouef
on the bone 1.2 kg uncooked weight 100

Tom, Dick & Harry's

Nibbleinis

Mustard glazed pork spare ribs, apple salad 9
Cauliflower cheese, parmesan crisp (V) 8
Grilled halloumi, fig, mixed leaves, pistachio, honey dressing (V) 8
Buratta, marinated beetroot, pickled cucumber, croutons 9.5
Foie Gras and chicken liver Pâté 10.5

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
Loch Duart Salmon Gravlax, pickled mouli, yogurt, dill oil, raw shallots, nasturtium 9.5
Sweetcorn ribs with a mild ancho chilli glaze (Vegan) 7.5
Turkey croquettes, spiced cranberry dip 9.50

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, bok choy, carrot & ginger puree 20

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 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
Chargrilled chicken skewers, onion, pepper, cream and mushroom sauce 17
Essex salt marsh lamb cuttlets, dauphinoise potato, purple sprouting broccoli, lamb jus 24

Salads & Vegetarian

Baked aubergine "Imam Bayildi" pomegranate, feta cheese, walnut, dukkah (V) 16
Grilled cauliflower, sweet potato puree, harissa hummus, curry oil (Vegan) 14
Black truffle and ricotta tortelloni, porcini sauce, shaved parmesan, truffle (V) 18

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 banana 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 brussel 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.