

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



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 octopus with chorizo & chickpea ragu 9
Grilled halloumi, fig, mixed leaves, pistachio, honey dressing (V,N) 8
Burrata, marinated beetroot, beetroot puree 9.5
Chargrilled prawns, chilli garlic butter, herb aioli, leaf salad 12.50
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 (GF) 9
Trio of crouquettes: Iberian ham and Manchego, pork pea puree, harrisa lamb and mint yoghurt 9.5
Spicy chicken wings, ranch dressing 8.5
Loch Duart Salmon Gravlax, pickled mooli radish, yoghurt, dill oil, raw shallots, nasturtium 9.5
Sweetcorn ribs with a mild ancho chilli glaze (Vegan) 7.5
Beef carpaccio, honey and truffle dressing, artichoke, hazelnut, shaved parmesan (N) 11.5

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, 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
Tomopork, burnt apple puree, marmite hispi cabbage, pork jus 22
Essex salt marsh rack of lamb, purple sprouting broccoli, dauphinois potato, lamb jus 24
Chargrilled chicken skewers, onion, pepper, creamed porcini sauce 17

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
Caesar salad, egg, anchovy, parmesan, crouton, dressing 12
chicken 4 prawns 4 halloumi 3

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
Dropped liquorice ice cream, waffle cone 8
Chocolate mousse, crumbled hazelnut, passion fruit creme 8
Winter fruit crumble served with Champagne sorbet (VGF) 8
Vanilla rice pudding, poached pear flaked almonds blackberry compote 8

New TD&H

Cornish cod, cauliflower, mussel veloute, burnt leek, chive oil 22
Wild boar ragu, handmade pappardella pasta, parmesan 17
Soft shell crab burger, lettuce, tartare sauce, gherkin, fries 20
Classic fish pie with prawns, smoked haddock, salmon & cod 19

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.