

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



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 octopus with chorizo & chickpea ragu 9
Grilled halloumi, fig, mixed leaves, pistachio, honey dressing (V) 8
Burrata, marinated beetroot, beetroot puree 9.5

Chargrilled prawns, chilli garlic butter, herb aioli, leaf salad 12.5
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, harissa
lamb and mint yoghurt 9.50

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
Beef carpaccio, honey and truffle dressing, artichoke, hazelnut,
shaved parmesan 11.5

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,
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

Fish

Dover Sole, whole baked, parsley, butter, lemon 35
6 king 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

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, passionfruit creme 8
Winter fruit crumble served with Champagne sorbet (VGF) 8
Vanilla rice pudding, poached pear flaked almonds blackberry
compote 8

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

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.