..... 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









g----- 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 Rib Eye

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Mustard glazed pork spare ribs, apple salad 9 Grilled octopus fava bean puree, caramelised onion 12 Grilled halloumi, fig, mixed leaves, pistachio, honey dressing (V) 9 Burrata, marinated beetroot, beetroot puree, seeds 9.5 Sweetcorn ribs with a mild ancho chilli glaze (Vegan) 8.5

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 13.5

Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo 9.5 Trio of croquettes: Iberian ham and Manchego, pea and ham, harissa lamb and mint yoghurt 9.5

Spicy chicken wings, ranch dressing 9 Salmon tartar served with yuzu ponzu caper dressing, crispy lotus fruit 11.5

Cauliflower cheese, parmesan crisp (V) 8

Beef carpaccio, honey and truffle dressing, artichoke, hazelnut, shaved parmesan (N) 12.5



Roast Essex lamb 22 Roast rib of beef 22 Roast herb fed chicken 21 Pork belly with stuffing 22 Vegetable Pithivier 17 Why not make yours a triple roast for an extra 8



Native lobster, garlic butter, french fries and mixed leaf salad half 30, whole 60 (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

------ Roasts ----- Fish ----- Fish ----- Fish ------



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 add chicken 4 prawns 12 halloumi 3



Dover Sole, whole baked, parsley, butter, lemon 39

Sea Bass, fennel puree, served with asparagus and fennel 22

King prawns chargrilled, chilli garlic butter, herb aioli, fries, salad 24

Cornish mussels in white wine, garlic, cream, shallots served with fries 17

Green bean salad, roasted hazelnuts, truffle, vinaigrette (N) 6 Mashed potato 5 Mac and cheese 5 Tender-stem broccoli 5 Fries 5

Truffle and parmesan fries 6.5

Sticky toffee pudding, vanilla ice cream 8

Black cherry and nut filo "cigar", mastiha ice cream (N) 8

Vanilla panna cotta, poached English rhubarb, sorbet and pistachio (GF) (N) 8

White Chocolate crème brûlée, rasberry sorbet (N) 8

Dropped ice cream, waffle cone (GF) 8

Dark chocolate flourless cake, crème fraîche and

Puddings ----- New TD&H ------

Wild boar ragu, handmade pappardella pasta, parmesan 18

Soft shell crab burger, lettuce, tartare sauce, gherkin, fries 2

(V) = Vegan (VG) = Vegetarian (GF) = Gluten free (N) = Nuts

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.



