### ······ 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 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 Grilled shimeji mushroom, walnut & garlic puree, parmesan cheese on crusty bread 9.5

Chargrilled prawns, chilli garlic butter, herb aioli, leaf salad 12.5 TD&H prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce 10 Seared scallops, cauliflower puree, crispy porkbelly, pickled cauliflower, jus gras 13.5

Trio of croquettes: Iberian ham and Manchego, pea and ham, harissa lamb and mint yoghurt 9.50

Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo 9.5

Spicy chicken wings, ranch dressing 8.5 Salmon tartar served with yuzu ponzu caper dressing, crispy lotus fruit 11.5

Cauliflower cheese, parmesan crisp (V) 8

Sweetcorn ribs with a mild ancho chilli glaze (Vegan) 8.5

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



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

Chargrilled king prawns, chilli garlic butter, herb aioli, fries, salad 24

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

Teriyaki glazed salmon fillet, bok choy, shitake mushrooms, carrot & ginger puree 20



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

### 



Chargrilled 28 day aged fillet steak, fries, peppercorn, watercress 43

Tomopork, honey and teriyaki glazed, sweet potato puree, pear 23

Essex salt marsh rack of lamb, purple sprouting broccoli, dauphinois potato, lamb jus 25

Chargrilled chicken skewers, onion, pepper, creamed porcini sauce 17



Baked aubergine "Imam bayildi" pomegranate,

Grilled cauliflower, sweet potato puree, harissa hummus, curry oil (Vegan) 14

Black truffle and ricotta tortelloni,

Caesar salad, egg, anchovy, parmesan, crouton, dressing 12

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 Sweet potato fries 5

Sticky toffee pudding, vanilla ice cream 8

White Chocolate crème brûlée, rasberry sorbet (N) 8

Dropped ice cream, waffle cone (GF) 8

Dark chocolate flourless cake, crème fraîche and English strawberries (GF) 8



feta cheese, walnut, dukkah (V) 16

porcini sauce, shaved parmesan, truffle (V) 18

add chicken 4 prawns 12 halloumi 3

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

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

# ------ Sides ------ New TD&H ------- New TD&H -------

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

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.



