

For the table

48 hour sourdough, block of salted British butter 6.5

Harissa spiced hummus, sourdough (VG) 8

Mixed marinated olives (GF) 5

Padron peppers (GF) 7.5

Pork scratchings, apple sauce (GF) 5



Specials For Sharing

Dry Aged Prime Cote De Boeuf (GF) 150
on the bone 1.2 kg uncooked weight. Serves 2-3
Fries, mac and cheese, peppercorn sauce

Fruit pie (TO SHARE) 11.5
Our fruit pie is a must have, please order now, so that it's perfectly timed for the end of your meal.

Tom, Dick & Harry's

Nibbleinis

Mustard glazed pork spare ribs, apple salad (GF) 11

Grilled octopus fava bean puree, caramelised onion (GF) 13

Grilled halloumi, fig, mixed leaves, pistachio, honey dressing (V,N,GF) 12

Burrata, marinated beetroot, beetroot puree, seeds (GF,N) 11

Grilled shimeji mushroom, walnut, garlic puree, parmesan on crusty bread (V) (N) 12

English fresh pea, mint and ham hock soup 8

Chargrilled large prawns, chilli garlic butter, herb aioli, leaf salad (GF) 19

TD&H prawn cocktail, caviar, marie rose 13

Seared scallops, cauliflower puree, crispy porkbelly, pickled cauliflower, jus gras (GF) 15

Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo (GF) 10

Trio of croquettes: Iberian ham and Manchego, pea and ham hock, harissa lamb and mint yoghurt 11

Spicy chicken wings, ranch dressing 9.5

Salmon tartar, yuzu ponzu caper dressing, crispy lotus fruit 13

Cauliflower cheese, parmesan crisp (V) 8.5

Sweetcorn ribs with ancho chilli glaze (VG) (GF) 10.5

Beef carpaccio, rocket, lemon and olive oil dressing, shaved parmesan (N) 14

Fish

Dover Sole, whole baked, parsley, butter, lemon (MARKET PRICE)

Chargrilled king prawns, chilli garlic butter, herb aioli, fries, salad (GF) 35

Cornish mussels, white wine, garlic, cream, shallots, fries (GF) 18

Teriyaki glazed salmon fillet, sesame, bok choy, shitake mushrooms, carrot & ginger puree 27

TDH Classics

Native lobster, half or whole, garlic butter, fries, mixed leaf salad (GF) (MARKET PRICE)

Tom's Burger, caramelised onion, bacon, rocket cheddar cheese, truffle mayo, fries 20

Beer battered haddock, chips, tartar sauce, homemade mushy peas 23

Mustard glazed pork spare ribs, fries, apple salad (GF) 22

From the Charcoal Oven

Chargrilled 28 day aged fillet steak, fries, peppercorn, salad garnish 55

Tomopork, honey and teriyaki glazed, sweet potato puree, pear 25

Essex salt marsh rack of lamb, purple sprouting broccoli, dauphinois potato, lamb jus (GF) 34

Chargrilled chicken skewers, onion, pepper, creamed porcini sauce (GF) 20

Salads & Vegetarian

Baked aubergine "Imam bayildi" pomegranate, feta cheese, walnut, dukkah (V) 18

Grilled cauliflower, sweet potato puree, harissa hummus, curry oil (V) (GF) 16

Black truffle, ricotta tortelloni, porcini sauce, shaved parmesan (V) 24

Caesar salad, egg, anchovy, parmesan 13
add chicken 6 prawns 16 halloumi 6

Sides

Green beans, roasted hazelnuts (N) 6.5

Mashed potato 5.5

Mac and cheese 6

Tender-stem broccoli 6

Fries 5.5

Truffle and parmesan fries 7

Sweet potato fries 5.5

Puddings

Apple & blackberry pie served with vanilla ice cream (TO SHARE) 11.5

Sticky toffee pudding, vanilla ice cream 9

White chocolate crème brûlée, peach & honey sorbet (GF) 9

Dark Chocolate & hazelnut brownie with malted milk ice cream (N) 9

Carrot cake with a baked cheesecake topping, vanilla pineapple 9

Upside down lemon meringue (N) 9

Dropped ice cream, waffle cone (GF) 9

New TD&H

Old Epping pork susages, Kaufman mash potato, caramelised shallots, port wine jus 17

Braised British beef, bone-marrow and Ale pie 22

TDH Sheperd's pie with beef jus 19

Wild boar ragu, handmade pappardella pasta, parmesan 19

Spicy lobster & cray fish pasta, shallots, cherry plum tomatoes, chilli, lemon zest white wine, garlic (MARKET PRICE)

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

Please always inform your server of any allergens or intolerances before placing your order. Not all ingredients are listed on the menu we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

We use nuts, seeds, Gluten & dairy in our kitchen cross contamination could occur. A discretionary optional 12.5% service charge will be added to your bill.