



# Summer lunch menu

Monday - Friday 12 noon to 5pm



## For the table

Essex pork scratching with  
Granny Smiths apple sauce (GF) 5

48 hour sourdough, with a  
block of British butter 6.5

Padron Peppers (GF) 7.5

## Starters

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

Mustard glazed pork spare ribs,  
apple salad (GF)

English fresh pea, mint and  
ham hock soup

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

Cauliflower cheese, parmesan crisp (V)

Spicy chicken wings, ranch dressing

Sweetcorn ribs with a mild ancho  
chilli glaze (VG) (GF)

## Mains

Old Epping pork sausages, Kaufman mash potato,  
braised shallots in port wine jus

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

Cornish mussels in white wine, garlic, cream shallots  
served with fries (GF)

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

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

Caesar salad, egg, anchovy, parmesan (add chicken or halloumi)

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

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

Seafood pasta, calamari, prawns, mussels, tomato, garlic

Salad bowl, mixed leaves, beetroot, butternut squash roasted peppers,  
feta cheese, mixed seeds, balsamic & extra virgin olive oil

**Special  
mid-week  
offer**

**2 Courses 19.95**  
Starter & main  
or main & dessert



## Desserts

Ice cream (NF)

White chocolate brûlée with plum &  
crystallised ginger sorbet (GF)

Upside down lemon meringue (N)

Dark chocolate & hazlenut brownie  
with malted milk ice cream

Dropped ice cream, waffle cone (GF)

Flavours: vanilla, chocolate,  
strawberry, mint choc chip

## Additional sides

Tenderstem broccoli 5.5

Mac & cheese 5.5

Leaf salad 4

Truffle fries 7



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

All of our food is prepared to order from impeccably sourced local, British ingredients. Please let us know of any dietary requirements, allergens or intolerances. We use nuts and seeds in our kitchen. A discretionary 12.5% service charge will be added to your bill. Full service charge is distributed fairly to all staff.

   tdhloughton

