



Tom

Mark

Ally's

RESTAURANT & BAR

Special  
mid-week lunch  
offer

2 Courses 19.95  
Starter & main  
or main & dessert  
Monday - Friday 12 noon to  
5pm



### For the table

Mixed marinated olives (GF) 5  
48 hour sourdough, with a  
block of British butter 6.5  
Padron Peppers (GF) 7.5

### Starters

Harissa spiced hummus, sourdough(VG)  
Fried crisp cornish squid, tartar sauce,  
lemon  
Burrata, marinated beetroot, pesto  
sauce, orange segments (GF)  
Fresh Soup of the day  
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  
chili glaze (VG) (GF)  
Trio of croquettes: Iberian ham and  
Manchego, pea and ham, harissa lamb  
and mint yoghurt

### 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)  
Wild boar ragu spaghetti  
Tom's Burger, caramelised onion, bacon,  
rocket, cheddar cheese, truffle mayo and fries  
Macaroni in pesto sauce with green beans and cherry tomatoes

### Desserts

Sticky toffee pudding, vanilla ice cream (N)  
White Chocolate Creme Brulee with  
chocolate hazelnut ice cream (GF)  
Blackberry and gin ripple iced parfat  
almond crumble  
Chocolate + pistachio torte with pistachio  
ice cream  
Plum and summer berry crumble with  
vanilla ice cream  
Dropped ice cream, waffle cone (GF)

### Additional sides

Tender - stem broccoli 5.5  
Mac & cheese 5.5  
Truffle fries 7  
Mix salad 6  
Rocket and parmesan salad, cherry  
tomatoes, lemon dressing 7

(V) = Vegetarian (VO) = 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, allergies 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.

ldhoughton

