

## For the table

- 48 hour sourdough, with a block of salted British butter 6.5
- Harissa spiced hummus, sourdough (VG) 8
- Mixed marinated olives (GF) 5
- Padron peppers (GF) 7.5



## Specials For Sharing

- Cote De Boeuf**  
on the bone 1.2 kg uncooked weight (GF)  
Served with fries, mac and cheese, peppercorn sauce, tender - stem broccoli 150

# Tom, Dick & Harry's

## Nibbleinis

- Soup of the day 8
- Mustard glazed pork spare ribs, apple salad (GF) 11
- Grilled octopus fava bean puree, caramelised onion (GF) 13
- Grilled halloumi, fig, mix leaves, pistachio, honey dressing (V) (GF) 12
- Burrata, marinated beetroot, pesto sauce, orange segments (GF) 11
- Grilled shimeji mushroom, walnut & garlic puree, parmesan cheese on crusty bread (V) (N) 12
- Chargrilled prawns, chilli garlic butter, herb aioli, leaf salad (GF) 16
- TD&H prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce 13
- Seared scallops, cauliflower puree, crispy porkbelly, pickled cauliflower, jus gras (GF) 15
- Fried crisp Cornish squid, togarashi pepper, lime, squid ink mayo (GF) 12
- Trio of croquettes: Iberian ham and Manchego, pea and ham, harissa lamb and mint yoghurt 11
- Spicy chicken wings, ranch dressing 9.5
- Salmon tartar served with yuzu ponzu caper dressing, crispy lotus fruit 12
- Cauliflower cheese, parmesan crisp (V) 8.5
- Sweetcorn ribs with a mild ancho chilli glaze (VG) (GF) 10.5
- Beef carpaccio, honey and truffle dressing, artichoke, hazelnut, shaved parmesan (N) 12

## Fish

- Dover Sole, whole baked, parsley, butter, lemon (MARKET PRICE)
- Chargrilled King prawns, chilli garlic butter, herb aioli, fries, salad (GF) 35
- Cornish mussels in white wine, garlic, cream, shallots served with fries (GF) 18
- Teriyaki glazed salmon fillet, bok choy, shiitake mushrooms, carrot & ginger puree 27

## TDH Classics

- Native lobster, garlic butter, french fries and mixed leaf salad (GF) (MARKET PRICE)
- Tom's Burger, caramelised onion, bacon, rocket cheddar cheese, truffle mayo and 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 and ricotta tortelloni, porcini sauce, shaved parmesan, truffle (V) 22
- Caesar salad, egg, anchovy, parmesan, crouton, dressing 13
- add chicken 6 prawns 12 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
- Mix salad 6
- Rocket and parmesan salad, cherry tomatoes, lemon dressing 7

## Puddings

- Sticky toffee pudding, vanilla ice cream 9 (N)
- White Choc Creme Brulee with choc hazelnut ice cream 9.00 (GF)
- Blackberry and gin ripple iced parfait almond crumble 9
- Chocolate + pistachio torte with pistachio ice cream 9
- Plum and summer berry crumble with vanilla ice cream 9
- Dropped ice cream, waffle cone (GF) 9.00
- British cheese selected by chef with grapes, crackers and chutney
- Choice of 3 cheeses 12

## New TD&H

- Old Epping pork sausages, Kaufman mash potato, caramelised shallots, port wine jus 17
- Tagliolini pasta with shell of prawns, ginger, asparagus, cherry tomatoes, fresh chilli, garlic 23
- Wild boar ragu, handmade pappardelle pasta, parmesan 19
- Spicy lobster & cray fish pasta, shallots, cherry plum tomatoes, chilli, lemon zest, white wine, garlic (MARKET PRICE)

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. We use nuts and seeds in our kitchen.

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