

GROUP TDH MENU

recommended for parties of 12 or more

Starters

Soup of the Day (V) (Gluten, Milk, Sulphites)

Crispy Chicken Goujons, Sriracha Aioli, Dressed Local Leaf Salad (gluten, milk, sulphites, mustard)

Crispy Calamari, Dressed Baby Leaf, Sriracha Aioli (Gluten, Sulphites, Mollusc, Milk, Mustard)

Gambas Pil Pil, Chilli, Garlic, King Prawns, Crusty Bread, Dressed Leaf Salad - £3 SUPPLEMENT
(Gluten, Crustacean, Egg, Sulphites, Mustard)

Clarkson's Butcher's Chipolatas, Honey & Sesame Glaze, Chives
(gluten, sesame, milk)

Moroccan Spiced Hummus, Crispy Chickpeas, Ciabatta Croutes (VEGAN)
(gluten, sulphites)

Salt and Pepper Cauliflower "Wings", Ranch Dressing, (VEGAN)
(Gluten, Soya, Mustard, Sulphites, Nuts)

Potato Rosti, Wild Mushroom, Tarragon, Garlic Aioli, Herb Oil (Vegan)
(Sulphites)

Mains

Half Roast Piri Piri Chicken, Chilli Sauce, Dressed Leaf Salad, Piri Piri Fries (Milk, Sulphites)

Battered Haddock, Chunky Chips, Mushy Peas, Tartar Sauce, Lemon (Fish, Gluten, Eggs, Mustard, Sulphites)

Cricketer's Cheeseburger, 8oz Burger, Lettuce, Caramelised Onions, Comte Cheese, House Burger Sauce
Brioche Bun, Skin on Fries, Local Leaf Salad (Gluten, Sulphites, Mustard, Eggs, Milk)

Butcher Farrell's 28 Day Matured 6oz Rump Steak, Roasted Tomato, Garlic & Thyme Mushrooms, Onion Rings, Twice Cooked Chips (Add a Diane, Blue Cheese or Peppercorn Sauce for £2.50) or Upgrade to 8oz Ribeye for a £6 SUPPLEMENT
(Mustard, Gluten, Milk, Sulphites)

Blackened Salmon, Potato Rosti, Avocado Puree, Charred Tenderstem Broccoli, Corn & Chilli Salsa (Milk, Egg, Mustard, Sulphites, Fish)

Clarkson's 8oz Gammon, Roasted Pineapple & Tomato, Fried Hen's Egg, Buttered Greens, Hand Cut Chips
(eggs/milk)

Thai Green Curry, Roasted Squash and Aubergine, Chilli, Ginger, Lemongrass, Coriander, Coconut Broth, Jasmine Rice (sulphites) **(VEGAN)– Add Chicken or Prawns for £5**

Chicken Caesar Salad, Pan Roasted Chicken, Cos Lettuce, Pancetta, Parmesan, Sourdough Croutes, Anchovies
(fish, eggs, gluten, milk, sulphites)

1 COURSE £19

2 COURSE £25

3 COURSE £31

Avocado Summer Salad, Baby Leaf, Roasted Squash, Avocado, Smoked Paprika Chickpeas, Vine Ripened Tomatoes, Sunflower Seeds, Pickled Cucumber, Citrus Dressing (VEGAN)
(mustard)

Pan Fried Gnocchi, Fire Roasted Tomato Sauce, Whipped Ricotta, Herb Oil, Crispy Sage (V)
(sulphites, egg, gluten, milk)

Sweets

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla
(eggs/gluten/milk/sulphites)

Duo of Dowson's Ice Cream, choice of

Strawberry, Chocolate, Vanilla, Pear Drop, Salted Caramel, White Chocolate (milk / gluten)

Double Chocolate Brownie, Winter Berries, White Chocolate Ice Cream (gluten/eggs/milk)

Banana and Chocolate Bread, Caramelised Nut, Banana Puree, Vegan Vanilla Ice Cream (vegan)
(gluten/sulphites/lupin)

Poached Pear & Berry Meringue, Chantilly Cream, Berry Sorbet (GF) (Eggs, Sulphites, Milk)

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