

## TDH Menu for Group Bookings:

### Starters:

Homemade Soup of the Day, Crusty Bread, Salted Butter (v) (gluten, lupin, sulphites)

Gambas Pil Pil, Chilli, Garlic, King Prawns, Crusty Bread, Dressed Baby Leaf Salad (crustacean, gluten, lupin, egg, sulphites, mustard) (£3.50 supplement)

Chorizo & Manchego croquetas, Spicy Tomato Dip (gluten, lupin, eggs, milk, sulphites)

House Made Nachos, Tomato Salsa, Jalapenos Cheddar Cheese and Sour Cream (v) (gluten, lupin, milk, sulphites, milk)

Buffalo Cauliflower Wings, Ranch Dressing, (vegan) (Gluten, Sulphites, Nuts)

Red Pepper Hummus, Crispy Chickpeas, Ciabatta Croutes (vegan)  
(gluten, lupin, sulphites)

Crispy Chicken Goujons, Fennel & Apple Slaw, Truffle & Garlic Aioli, Baby Salad (gluten, lupin, mustard, sulphites, eggs)

Lightly Battered Haddock Goujons, Tartar Sauce, Dressed Leaf, Crispy Capers, Lemon (gluten, lupin, fish, sulphites, eggs, mustard)

### Mains:

Beer Battered Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon (fish, gluten, lupin, eggs, mustard, sulphites)

Pan Roasted French Trim Chicken, Potato Fondant, Carrot Puree, Sautéed Savoy Cabbage & Pancetta, Chantaney Carrots, Tarragon Cream Sauce  
(milk, sulphites)

Scott's 6oz Rump Steak, Chimichurri, Garlic & Parmesan Fries, Rocket and Truffle Oil Salad (milk, sulphites, mustard)

Scott's 28 Day Matured 8oz Ribeye Steak, Thyme and Garlic Roasted Field Mushroom, Baked Tomato, Beer Battered Onion Rings, Twice Cooked Chips £5 supplement (gluten, lupin, milk)

*Sauces: Peppercorn, Diane, Blue Cheese, Red Wine Jus £3 (gluten/lupin/milk/mustard/sulphites/celery)*

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

Cricketers' 8oz Smashed Cheeseburger, Brioche Bun, Lettuce, Tomato, Dill Pickle, Cricketers Burger Sauce, House Salad, Fries, Frickles (gluten, lupin, mustard, milk, sulphites)

Fire Roasted Red Pepper and Courgette Orzo Pasta, Firey Tomato Sauce, Spinach, Crispy Capers, Baby Herbs (VEGAN) **ADD King Prawns £4.50**  
(milk, gluten, lupin, crustacean, sulphites)

**2 Courses £23.95**

**3 Courses £29.95**

Pan Roasted Cod Loin, Seasonal Greens, Crushed Baby Potatoes, Pea Puree, Tempura Mussels,  
White Wine and Dill Split Sauce (£3 supplement) (fish, sulphites, molluscs, milk)

Pan Roasted Salmon Fillet, Herb Crushed Potatoes, Local Leaf, Courgette Salad, Toasted Pinenuts,  
Lemon & Herb Vinaigrette  
(milk, fish, sulphites)

Cauliflower Kare Kare Filipino Peanut Curry, Asian Vegetables, Turmeric and Coriander Rice,  
Peanut and Sunflower Seed Crumb (vegan)  
(Gluten, Sulphites, Mustard, Soya, Peanuts, Lupin)

### Sweets:

Double Chocolate Brownie, Winter Berry Reduction, Chocolate Crumb, White Chocolate Ice Cream  
(gluten, lupin, milk, eggs)

Sticky Toffee and Date Pudding, Salted Caramel Sauce, Vanilla Ice Cream (gluten, lupin, milk, eggs,  
sulphites)

Lemon Tart, Candied Lemon, Marinated Berries, Mint Whipped Cream (gluten, lupin, eggs, milk)

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

Summer Berry Pavlova, Berry Compote, Fruits of The Forest Sorbet, Chantilly Cream (Eggs,  
Sulphites, Milk)