

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)

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

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

Crispy Chicken Goujons, Garlic Aioli, Baby leaf Salad, herb oil (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, Confit Garlic Creamed Potatoes, Squash Puree, Glazed Parsnip, Buttered Greens, Chicken Jus.
(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)

Roasted Butternut Squash and Spinach Risotto, Sage oil, Crispy Cavallo- Nero (VEGAN) **ADD King Prawns/ Chicken or Salmon £4.50**
(sulphites)

Pan Roasted Cod Loin, Squash Parmentier, Buttered Greens, Crispy King Prawn, Tarragon White wine Cream Sauce (£3 supplement) (fish, sulphites, crustaceans, milk)
(milk, fish, sulphites)

2 Courses £23.95

3 Courses £29.95

Cauliflower Ginataang Filipino Coconut 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)

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

Winter Berry Pavlova, Spiced Poached Pear, Berry Compote, Fruits of The Forest Sorbet, Chantilly Cream (Eggs, Sulphites, Milk)