

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 Nduja Dip (gluten, lupin, eggs, milk, sulphites)
- House Made Nachos, Tomato Salsa, Jalapenos Cheddar Cheese and Sour Cream (v) (gluten, lupin, milk, sulphites, milk)
- 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)
- Cricketers Broccoli & Onion Pakora, Citrus Aioli, Herb Oil, Chilli & Spring Onion Salad, Mango Chutney (Vegan) (gluten, lupin, mustard, sulphites)

Mains:

- Beer Battered Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon (fish, gluten, lupin, eggs, mustard, sulphites)
- Pan Roasted Goosnargh Chicken, Potato Fondant, Carrot Puree, Sautéed Savoy Cabbage & Pancetta, Chantaney Carrots, Tarragon Cream Sauce (milk, sulphites)
- Butcher Farrell's 6oz Bavette Steak (cooked medium rare), 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)
- Red Lentils & Butternut Squash Dhal, Spiced Roasted cauliflower, Riata, Chilli and Onion Salad (sulphites, mustard)
- Cricketers' 8oz Smashed Cheeseburger, Brioche Bun, Lettuce, Tomato, Dill Pickle, Cricketers Burger Sauce, House Salad, Fries, Frickles (gluten, lupin, mustard, milk, sulphites)

2 Courses £23.95

3 Courses £29.95

Grilled King Prawns, Orzo Pasta, Fire Roasted Tomato & Nduja, Crispy Capers (milk, gluten, lupin, crustacean, sulphites)

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

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)

Winter Berry Sorbet (vegan)