

# Menu

## Nibbles

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### Focaccia & Olives 10 V

Olive Oil & Balsamic

### Pork Crackling 7 GF

Toffee Apple Sauce

### Nacho Crisps 8 V GF

Cheesy Nacho Sauce

## Small Plates

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### Soup of the Day 10

Toasted Focaccia

### Fish Goujons 12

Mushy Peas, Tartare Sauce

### Crispy Squid 12

Wasabi & Lime Mayonnaise

### Crispy Chilli Beef 13

Asian Garnish

### Sticky Beef Tacos 13 GF

Wasabi & Lime Mayonnaise

### Mushrooms on Toast 11 V

Rocket & Chimichurri

### Buttermilk Fried Chicken 13

Thai Dipping Sauce

### Camembert Bites 13

Cranberry Dipping Sauce

## Large Plates

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### 8oz Sirloin 32 GFO

Hand Cut Chips, Rocket & Parmesan Salad

### 10oz Ribeye 40 GFO

Hand Cut Chips, Rocket & Parmesan Salad

### Honey Glazed Ham 20

Hand Cut Chips, Egg, Pickle

### Fish Pie 25

Market Fish, Mashed Potato & Garden Peas

### TD Thai Curry 25/25/21

Choice of Market Fish, Beef or Mixed Seasonal Vegetables

### BBQ Glazed Pork Ribs 27

Fries, Coleslaw, Crispy Onions, Peanuts

### Crispy Chilli Beef 23

Rice, Chilli, Coriander

### Beef Brisket 27

Buttery Mash, Hispi Cabbage, Gravy

### Beer Battered Fish & Chips 20

Hand Cut Chips, Mushy Peas, Tartare Sauce

### Vegetable Risotto 21 V GF

Courgettes, Peas, Leeks, Lemon, Parmesan, (Vegan Option Available)

### Burrata Salad 19 V GFO

Tomatoes, Toasted Focaccia, Pistachio Dukkah

## Sides

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### Rosemary Salt Fries 6.5 GF

### Seasonal Greens 6.5 GF

### Cauliflower Cheese 7 V

### Hand Cut Chips 7 VG / GF

### Lobster Thermidor Fries 10

### Rocket & Parmesan Salad 7 V

If you have any food allergies or intolerances please let a member of the team know.

V = Vegetarian / VG = Vegan / GF = Gluten Free / GFO = Gluten Free Option

# Desserts Menu

## Desserts

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### **White Choc & Raspberry Cheesecake 9 V**

Raspberry Gel, White Chocolate Crumb

### **Sticky Toffee Pudding 9 V**

Vanilla Ice Cream

### **Lemon Posset 9 GFO V**

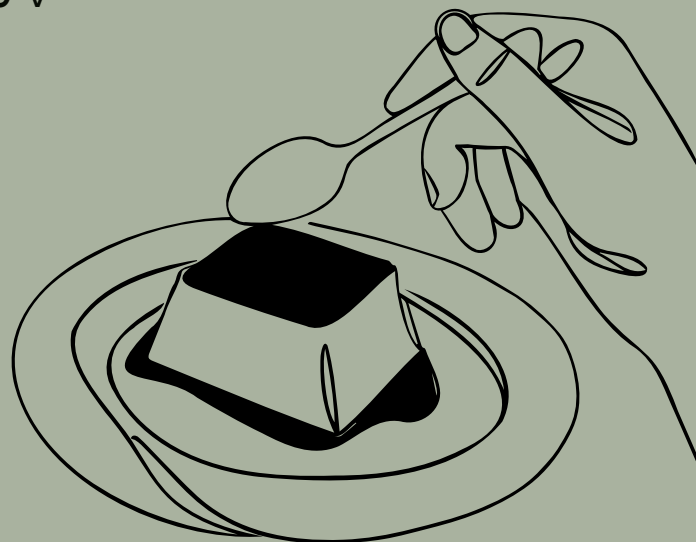
Limoncello & Shortbread

### **Dark Chocolate Mousse 9 GFO V**

Orange Gel & White Chocolate

### **Chocolate Brownie 9 V**

Vanilla Ice Cream



## Tipples

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### **White Russian 11**

Vodka, Cold Brew & Cream

### **Banana Rum Old Fashioned 11**

Banana Rum, Demerara & Vanilla

### **Espresso Martini 11**

Vanilla Vodka, Kahlua, Cold Brew

### **Irish Coffee 10**

Single Malt, Coffee & Cream

### **Cazcabel Honey 6**

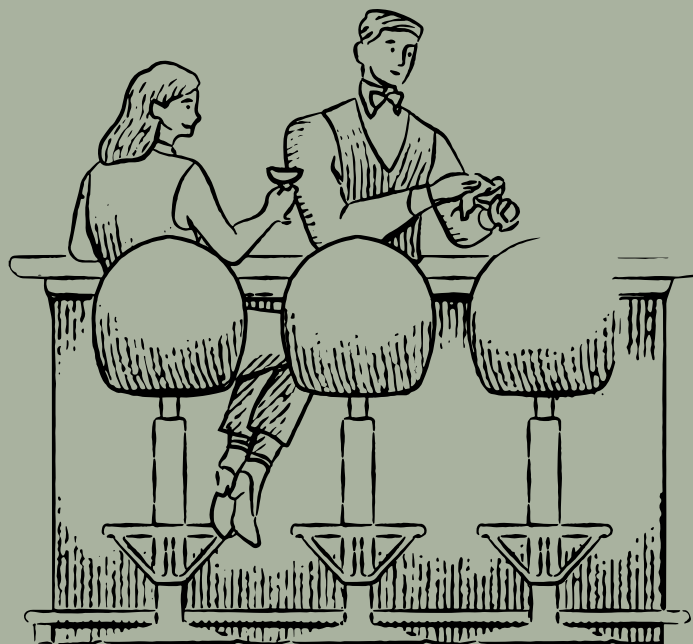
Honey Infused Tequila

### **Dissarone Velvet (50ml) 6**

Almond Velvet Liqueur

### **12yr Glenmorangie 6**

Sweet Cinnamon Single Malt



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# Sunday Menu

## Tipplles

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### TD Bloody Mary 11

Chilli Vodka, Spiced Tomato

### Blood Orange Mimosa 11

Blood Orange, Prosecco

## Small Plates

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### Soup of the Day 10

Toasted Focaccia

### Pork Crackling 7 GF

Toffee Apple Sauce

### Buttermilk Fried Chicken 12

Thai Dipping Sauce

### Crispy Squid 12

Wasabi & Lime Mayonnaise

### Focaccia & Olives 10 V

Olive Oil & Balsamic

### Camembert Bites 13 V

Cranberry Sauce

## Large Plates

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### Roast Chicken 24

Roast Potatoes, Glazed Parsnips, Neeps, Greens, Cauliflower Cheese, Yorkshire Pudding, Gravy

### Sirloin of Beef 24

Roast Potatoes, Glazed Parsnips, Neeps, Greens, Cauliflower Cheese, Yorkshire Pudding, Gravy

### The Thomas Daniell Signature Roast 34

Both Sirloin of Beef & Chicken With All Of The Trimmings

### Roasted Squash 22 V

Roast Potatoes, Glazed Parsnips, Salsa Verde, Wild Mushrooms, Yorkshire Pudding

### Burrata Salad 19 V GFO

Tomatoes, Toasted Focaccia, Pistachio Dukkah

## Desserts

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### Sticky Toffee Pudding 9 V

Vanilla Ice Cream

### Dark Chocolate Mousse 9 V

Orange Gel & White Chocolate

### Lemon Posset 9 GFO

Limoncello & Shortbread

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THOMAS DANIELL

EATING & DRINKING HOUSE