



Dinner Menu

Bar Snacks

Salt & Pepper Squid with Chilli Mayo £4.50
Onion Rings with Harissa Mayonnaise £4
Fried Halloumi, Truffle Honey £4.50
Pork & Apple Sausage Roll, Pickle £5

Korean Fried Cauliflower £3.50
Gordal Olives £3.50
Spicy BBQ Chicken Wings £4

Sharing Boards

Artisan Bread with Truffle Butter £5
Charcuterie Board £11
Roasted Camembert, Spiced Tomato Chutney & Toasted Bread £11.50

Starters

Seasonal Soup £7
Pigeon, Waldorf Salad, Candied Walnut, Celery, Apple and Blue Cheese £7.50
Mackerel Pate, Horseradish & Watercress, Pickled Cucumber, Sour Dough £7.50
Wild Mushroom & Parmesan Risotto, Wild Rocket £6.50 / £12.50
Ham Hock Terrine, Pickles, Apple Ketchup & Mustard Soda Bread £7.50

Mains

Thomas Lord Beef Burger, Coleslaw, BBQ Sauce, Fries £14
(Add cheddar/bacon £1/£1)
Upham Ale Battered Fish & Hand Cut Chips, Crushed Peas, Caper & Parsley Mayo £14
Braised Ox Cheek, Beef Dripping Mash, Braised Shallot, Shallot Puree, Sauteed Kale £18
Cod Fillet, Nduja (Spicy) & White Bean Ragu, Cavolo Nero, Celeriac Puree £20
Truffle Gnocchi, Woodland Mushrooms, Sun blushed Tomatoes, Wilted Kale & Aged Parmesan £14
Duck Breast, Honey Glazed Parsnip, Parsnip Purée, Braised Red Cabbage, Parsnip Crisps & Jus £19
Roast Butternut Squash, Harissa Crushed New Potatoes, Tenderstem Broccoli, Harissa Oil (VG) £15

Steaks

Sirloin Steak £24
Cote de Bouef £50 (*serves 2*)
Chateau Briand £60 (*serves 2*)
All served with Hand Cut Chips, Peppercorn Sauce, Grilled Vine Tomatoes, Field Mushroom, Watercress

Sides

£3.50: *Hand cut chips * Truffle & Parmesan Fries * Mixed leaf salad * Coleslaw * Seasonal Greens * Kale

"If you suffer from a food allergy or intolerance, please speak to a member of our team"

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