

SET MENU

2 COURSE - £16 3 COURSE - £20

AVAILABLE MONDAY - FRIDAY
THURSDAY 2ND - THURSDAY 30TH NOVEMBER

STARTER

Homemade soup of the day, served with a wedge of fresh
bread (VE) (GF*)

Pumpkin, bacon & Gorgonzola croquettes, with mixed leaf salad &
spicy tomato dipping sauce

Cajun crispy squid with mixed leaf salad & sriracha Mayo (GF)

MAINS

Pork sausages with creamy mash, sautéed garden peas &
traditional gravy

Creamy fish pie, topped with cheesy mash, served with garlic
cabbage (GF)

Homemade aubergine parmigiana with mixed leaf salad (V)

DESSERTS

Crème brûlée of the day (GF)

Homemade apple crumble & custard (GF)

2 scoops of Henley Ice cream, with a homemade double choc chip
cookie (GF*)

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