

Dinner

Bolney English Sparkling Wine 7 Bramble 8.5 Elderflower Spritz 3

For the table

Marinated olives	2.5
Sourdough, olive oil, balsamic	3.5
Baked camembert, sweet potato fries, honey dip	9.5
Mezze - olives, falafel, hummus, baba ghanoush & pitta bread (v)	8.5
Cannon & Cannon British charcuterie board	9
<i>Chilli chorizo, Venison & green peppercorn salami, bresaola, Coppa</i>	

Starters

Smoked Burrata & roasted heritage beetroot	8.5
Smoked chicken croquette, Cajun mayonnaise	6.5
Ham hock & pistachio terrine, piccalilli, sourdough toast	6
Salmon & Haddock fishcake, creamy leeks	7
Aubergine & Olive, sourdough bruschetta (vg)	6.5
Salt & Pepper calamari, aioli	6.5

Mains

Harissa roasted cauliflower & butternut squash, quinoa tabbouleh, tofu salsa verde (vg)	13.5
Pan fried Skrei cod, white beans, sundried tomato & black olives	16
Slow cooked beef brisket, mash, sautéed greens, red wine jus	15.5
Beer battered hake & chips, tartare sauce, pea purée	13.5
Confit duck leg, roasted baby carrot, braised lentils	14.5
Pumpkin ravioli, blue cheese, cress	12.5

Pies

Please see our blackboards for our selection of seasonal pies

Steaks

Sirloin 22.5 Rib Eye 24.5 Fillet 25
With chips and salad and a choice of peppercorn or béarnaise sauce

Burgers

Beef 12 Chicken 11.5 Mouing Mountains plant based B12 burger (vg) 12
With fries
Add bacon, cheddar, chorizo, blue cheese 1 each

Sides

Mixed salad 3
Chips/Mash/Fries 3.5
Sweet potato fries 4.5
Creamy leeks & peas 3.5

A discretionary service charge of 12.5% will be added to your bill all of which is distributed to our staff.
Please ask a member of staff if you would like to see our allergen menu.

The Master room – perfect for all types of events / Hotel rooms – book directly with us now
For more details on both, email: info@thetommyfield.co.uk

A discretionary service charge of 12.5% will be added to your bill all of which is distributed to our staff.
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