

Dinner

Bolney English Sparkling Wine 7/35 Mulled Cider 3 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

Heritage beetroot, red chard pomegranate and orange salad (v)	6
Cured salmon & beetroot carpaccio, orange, horseradish cream	7.5
Ham hock & pistachio terrine, piccalilli, sourdough toast	6
Duck & chicken liver parfait, apricot chutney, brioche	7
Mushroom & smoked tofu terrine, sourdough (vg)	6.5
Salt & pepper calamari, aioli	6.5

Mains

Baked aubergine, quinoa salad, sweet chilli dressing (vg)	13.5
Sea bass, saffron risotto cake, baby spinach, crayfish & dill sauce	16
Slow cooked beef brisket, mash, sautéed greens, red wine jus	15.5
Roast turkey, pigs in blankets, duck fat roast potatoes, roasted vegetables, sage & onion stuffing, bread sauce	15.5
Beer battered hake & chips, tartare sauce, pea purée	13.5
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

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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.