

The
TOMMYFIELD
— PUB & HOTEL ROOMS —

Aperol Spritz 6.5 Bolney Bubbly 7.5 gls / 37.5 btl
Nanny state beer 3.9

For the table

Marinated olives 2.5 / Sourdough, olive oil, balsamic 3.5
Garlic & thyme baked camembert, toasted sourdough (v) 12.5
Mezze - *olives, falafel, hummus, baba ghanoush & pitta bread* (v) 8.5
Cannon & Cannon British charcuterie board 9
Chilli chorizo, Venison & green peppercorn salami, Bresaola, Coppa

Starters

Wild mushroom & blue stilton tart, celery, cress & pine nut salad (v) 6.5
Shredded pork belly croquettes, Cajun mayo 6
Haddock smokie, poached egg & soldiers 7
Salt & pepper calamari, aioli 6.5
Ham hock terrine, piccalilli & sourdough 6.5
Baby aubergine, mixed peppers & olives bruschetta (vg) 6

Mains

Slow cooked lamb shank, mixed bean cassoulet & mint sauce 17
Pumpkin ravioli, tomato & basil sauce (v) 12.5
Pan fried sea bass, sautéed potato, French beans, cray fish sauce 15.5
Confit duck leg, sautéed rainbow chard, braised Puy lentils, pistou, jus 14.5
Harissa roasted cauliflower & butternut squash, quinoa tabbouleh, tofu salsa verde (vg) 13.5
Beer battered hake & chips, tartar sauce, pea purée 13.5

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 Moving Mountains plant based B12 (vg) 12
With lettuce, tomato, pickle, house relish, mayo & fries
Add bacon, cheddar, chorizo, blue cheese, fried egg, vegan cheese 1 each

Sides

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

Our Master Room is perfect to hire for parties & meetings
Join us for Bottomless Brunch every Saturday and Sunday!
Ask our staff for details of both

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.