

The
TOMMYFIELD
 — PUB & HOTEL ROOMS —

Lunch

Belvoir Elderflower Presse 2.75 Belvoir Raspberry lemonade 2.75
 Punchy spiced rum punch 0% alc 3.90

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 ghanush & pitta bread (v)* 8.5
 Cannon & Cannon British charcuterie board - 9
Chilli chorizo, venison & green peppercorn salami, bresaola, Coppa

Mains

Avocado, baby spinach, piquillo pepper & mozzarella salad, honey & mustard dressing (v) 9
 Chicken, bacon & boiled egg salad, honey & mustard dressing 10
 Beer battered hake & chips, tartare sauce, pea purée 13.5
 Harissa roasted cauliflower & butternut squash, quinoa tabbouleh, tofu salsa verde (vg) 13.5
 Chicken schnitzel, chips, salad 11.5
 Artichoke ravioli, basil, tomato & basil sauce (v) 12.5
 Hot smoked salmon Niçoise 12.5

Sandwiches

Halloumi & falafel wrap (v) 6.5
 Fish finger sandwich, tartare sauce 6.5
 Steak sandwich, wholegrain mustard, rocket 8.5
 Add a mug of soup, chips, fries or salad 2.5

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 fries
 Add bacon, cheddar, chorizo, blue 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.