

The
TOMMYFIELD
— PUB & HOTEL ROOMS —

DRINK TO START

Aperol spritz 8.5 Ginger Daiquiri 9.5

Bolney Bubbly 7.5 Elderflower spritz 3.5

SANDWICHES & BURGERS

all served with fries

Pulled pork, slaw 13

Haloumi & falafel wrap 11

Buttermilk fried chicken, Cheddar, slaw,
chipotle mayo 14

Redefine meat burger, house relish, vegan
mayo, tomato, lettuce, pickle (vg) 14

8oz beef & marrow burger, house relish,
mayo, tomato, lettuce, pickle 14

Add Cheddar ~ bacon ~ chorizo ~ blue cheese,
vegan Cheddar ~ fried egg 1.5 each

SIDES

Fries ~ Chips ~ Mash 4

Parmesan & truffle French fries 5

Sweet potato fries 5

House salad 4 ~ Buttered greens 4

SMALL PLATES

Nocellara olives 2.5

Borough sourdough 3.5

Salt & pepper calamari 7.5

Garlic & thyme baked camembert (v) 12.5

Mezze ~ olives, falafel, hummus,
baba ganoush, pitta bread (vg) 9.5

Shredded belly pork croquettes,
chipotle mayo 6.5

Sauteéd wild mushroom & cavolo nero
tagliatelle, pangratto (v) 7/13.5

Moules marinière, garlic sourdough 7.5

Sauteéd chicken liver & grapes on toast,
pomegranate vinaigrette 7

Redefine meat koftas, soy tzatziki,
Greek slaw (vg) 7.5

MAINS

Pan roasted stone bass, new potato, black olive, cherry tomato, pine nut pesto 17

Braised ox cheek, lardons, mash, horseradish cream 18

Chicken thigh Forestière, spinach fried rice, tenderstem broccoli (gf) 15.5

Beer battered fish & chips, tartare sauce, pea purée 15

Burrata bowl ~ squash panzanella, pepper stew, breaded aubergine, fried caper olive oil (v) 14

Pumpkin ravioli, walnut & sage pesto, rocket, kale (vg) 14.5

STEAKS

10oz Rump 17.5

10oz Sirloin 22.5

Served with chips, house salad & your choice of:
Chimichurri ~ Blue Cheese ~ Peppercorn

PIES

Six-hour braised steak & ale 16

Free-range chicken thigh & leek 16

Served with mash, braised cabbage & gravy

Menu available Monday to Saturday 12-10pm. An optional 12.5% service charge is added to bills, all of which is distributed amongst staff. Full allergen menu available on request.