

The  
**TOMMYFIELD**  
Pub & Hotel Rooms

### DRINK TO START

Draught lucky saint 0% 5.8  
Bloody Mary 10.5  
Virgin Mary 4.5  
Malbec, Argentina 7.3/10.5

### BURGERS

all served with fries

Pulled pork, slaw 14

Redefine plant-based burger, house relish, vegan mayo,  
tomato, lettuce, pickle (vg) 15.5

Double stacked beef burger, house relish, mayo,  
tomato, lettuce, pickle 15.5

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

### SIDES

Roast potatoes for two 6

Cauliflower cheese for two 6

Yorkshire pudding & gravy 1.5

Fries ~ Chips ~ Mash 4

Parmesan & truffle fries ~ Sweet potato fries 5

House salad ~ Buttered greens 4

### SMALL PLATES

Nocellara olives 2.5

Sourdough 3.5

Salt & pepper calamari 8.5

Garlic & thyme baked camembert (v) 14.5

Mezze ~ olives, falafel, hummus,  
baba ghanoush, pitta bread (vg) 10

Chorizo Scotch egg, piccalilli 7

Falafel, harissa peppers & aubergine,  
coconut yoghurt (vg, gf) 8.5

Smoked haddock fishcake, poached egg, pea purée 7.5

Duck liver parfait, red onion chutney,  
toasted brioche 9

Shredded pork belly croquettes, chipotle mayo 8.5

Caramelised onion & goat's cheese tart,  
pea shoot & red chard salad (vg) 7.5

### ROASTS

Served with roast potatoes, seasonal veg & homemade gravy

Roast beef, Yorkshire pudding 19

Roast chicken, bread sauce 18.5

Roast pork belly, apple sauce (gf) 18.5

Butternut squash, chestnut & mixed grain Wellington (vg) 18

### MAINS

Roast stone bass, new potatoes, black olives, cherry tomato, caper butter 19

Beetroot & sweet potato ravioli, sautéed spinach, crushed walnuts (vg) 16

Beer battered fish & chips, tartare sauce, pea purée 17

10oz Sirloin, chips, house salad, peppercorn sauce 24.5

Chicken & leek pie, mash, braised cabbage, gravy 17

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.