

The
TOMMYFIELD
— PUB & HOTEL ROOMS —

Dinner

Proud beer 5btl Bolney Bubbly 7gls / 35btl

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	

Starters

Salmon & haddock fishcake, creamed leeks	7
Smoked burrata & roast heritage beetroot (v)	8.5
Ham hock & pistachio terrine, piccalilli, sourdough toast	6
Smoked chicken croquettes, Cajun mayo	6.5
Aubergine & olive sourdough bruschetta (vg)	6.5
Salt & pepper calamari, aioli	6.5

Mains

Pan fried Skrei cod, white beans, sun dried tomatoes & black olives	16
Pumpkin ravioli, blue cheese, celery cress (v)	12.5
Slow cooked beef brisket, mash, sautéed greens, red wine jus	15.5
Confit duck leg, braised lentils, roast baby carrots	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 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	Braised lentils 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.