



DINNER MENU



WHILE YOU WAIT

SCOTCH EGG 7.5 SAUTEED CHORIZO 7 PADRON PEPPERS (VG) 7 SAUSAGE ROLLS 7.5
 OLIVES (VG) 5.5 HALLOUMI FRIES (V) 7.5 HOME MADE SOURDOUGH (VG) 5

PERFECT FOR SHARING

TOMMY'S SHARING PLATTER 24.5

Olives, padron peppers, sautéed chorizo, sausage rolls

CHARCUTERIE 22.5

Parma ham, Milano salami, chorizo, bread and cheese

STARTERS

BAKED CAMEMBERT 18.5

Cranberry compote and toasted sourdough (V)

SQUASH & GOAT CHEESE SALAD 14/19.5

Roasted squash, beetroot, grapefruit, and homemade dressing

CALAMARI & ZUCCHINI FRITTI 12.5

Spicy mayo

MONKFISH SCAMPI 13

Tartar sauce & fennel and watercress salad

CONFIT CHICKEN CROQUETTES 12.5

Honey & mustard dressing

CRISPY OX CHEEKS 14

Truffled mayo

MAINS

300G DRY AGED SCOTCH RIBEYE STEAK 32.5

Triple cooked chips, slow roasted tomato, flat mushroom and peppercorn sauce

STEAK AND ALE PIE 24.5

Buttered mash, savoy and roasted carrots

BUTTERMILK CHICKEN BURGER 20.5

Red cabbage slaw, spicy mayo, cheese and fries

TAGLIATELLE AL RAGU 19.5

Parmesan & olive oil

CHICKEN MILANESE 24

Fries, rocket & parmesan salad, garlic butter

RUMP OF LAMB 28.5

Dauphinoise potato, tenderstem broccoli and lamb jus

PUB CLASSICS

FISH AND CHIPS 21

Beer-battered cod, chips, mushy peas and tartare sauce

TOMMY'S BURGER 20.5

Caramelised onions, cheese, lettuce, tomato, ketchup, crispy bacon, pickles and fries

CHICKEN, LEEK &

MUSHROOM PIE 22.5

Buttered mash, Savoy and

roasted carrots

BANGERS & MASH 18.5

Buttered mash, onion rings and shallot jus

SIDES & EXTRAS

TRUFFLE MAC AND CHEESE (V) 7.5 FRIES (VG) 5 TRIPLE COOKED CHIPS (VG) 5.5 ROCKET & PARMESAN SALAD (V) 7

SWEET POTATO FRIES (VG) 7

SEASONAL VEGETABLES (VG) 5.5

TRUFFLE & PARMESAN FRIES (V) 7

SUNDAY ROAST

30 DAY DRY AGED SIRLOIN OF BEEF 24.5

Horseradish sauce

ROLLED PORK BELLY 23

Cox's apple sauce

CORN FED CHICKEN 21

Stuffing and bread sauce

TRUFFLED CAULIFLOWER CHEESE (V) 17.5

TRIO ROAST 31

A mix of any of the three roasts

*All roasts are served with Yorkshire pudding, roast potatoes, gravy and seasonal vegetables.

DESSERTS

CHOCOLATE BROWNIE 9

Served with vanilla ice cream (V)

STICKY TOFFEE PUDDING 8.5

Salted caramel sauce, vanilla ice cream (V)

CREME BRÛLÉE 9

Burnt vanilla cream

CHEESE BOARD 9

Chutney, crackers and celery (V)

JUDE'S ICE CREAM 2.5 (per scoop)

Please ask server for selection (V)

FOR SPECIALS, PLEASE ASK A MEMBER OF STAFF OR SEE THE BOARD

ALLERGY NOTICE: OUR KITCHEN HANDLES A VARIETY OF INGREDIENTS, INCLUDING COMMON ALLERGENS. WHILE WE TAKE PRECAUTIONS TO MINIMIZE CROSSCONTAMINATION, WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY FREE FROM TRACES OF ALLERGENS. IF YOU HAVE AN ALLERGY, PLEASE INFORM OUR STAFF BEFORE PLACING YOUR ORDER.

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.