

MENU

Starters and Small Plates

Maple glazed slow roasted pork belly, smoked eel, carrot coleslaw, ginger jus **7.95/15.95**
mu,ss,f

Caramelised beetroot tart with Roquefort and walnuts **6.95 (v)** *g,d,n,mu*

Fried bantam egg, grilled king oyster mushroom and crisp serrano ham **6.50/11.95** *e*

Crotin goats cheese, pickled damsons and roasted squash, toasted hazelnuts **6.50(V)** *d,n*

Hot smoked salmon, miso glaze, apple and ginger salsa **7.95/15.95** *f,mu,e,g*

Field and Fork breads **3.95** *g,n,d,ss*

Plates and Platters

Whole baked Tunworth, Field and fork bread, vegetables for dipping **16.95**
d,g,mu

Roasted local loin of venison, parsnip puree, gnocchi and onion **22.50** *d,g,n,e*

Chestnut gnocchi, winter vegetables and fresh Italian truffle **19.95** *d,g,e,n*

Grilled fillet of turbot, Romesco sauce, saffron potato and spring onion **21.95** *f,d,n*

Maple glazed, peppered short rib of beef, potato puree, puntarella and squash **19.95** *d,sd*

Pan roasted scallops, parsnip puree, tarragon mayonnaise **18.50** *d,mo,e*

Desserts

Mezcal iced parfait, poached clementine, honey and oat crumble **6.50** *d,g,e*,

Trio of Field and Fork desserts **6.50** *d,g,e,n*

Lime and basil pannacotta, pineapple carpaccio and sesame tuille *d,ss,g* **6.25**

Dark chocolate pave, candied pistachio and caramelised banana **6.95** *d,g,e,n*

Farmhouse Cheese Platter

Selection of 5 seasonal farmhouse cheeses with quince and raisin bread **9.95** *d,g,n,sd*

Ice creams and sorbets 3 scoops 5.95 *d,e,n*

Allergen information key: C = Celery, Cr = Crustaceans, D = Dairy, E = Eggs, F = Fish, G = Gluten, L = Lupin, Mo = Molluscs, Mu = Mustard, N = Nuts, PN = Peanuts, S = Soya, SS = Sesame seeds, SD = Sulphur Dioxide

NB: Our foods are prepared in a kitchen where nuts are present.

Whilst every endeavour is made to detail allergens, if you have any serious dietary requirements, please speak to our waitstaff before ordering.