

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*

Crispy hens egg, mushroom parfait and grilled king oyster mushroom **7.25 / 14.25** *e,g,d*

Salt baked celeriac, pearl barley risotto and parmesan **6.50 / 13.25(V)** *d,e,g*

Sesame seared tuna, wasabi mayonnaise and pickled cucumber **8.95 / 17.50** *f,ss,e,mu*

Confit of lamb, squash puree, miso and grilled lettuce **6.95/13.95** *mu,e,d*

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

Plates and Platters

Whole baked Bath soft, Field and Fork bread, vegetables for dipping **15.95**
d,g,mu

Roasted calves liver spring onion and creamed potato, kalettes, beer and mushroom sauce **17.50**
d,g

Roasted monkfish tails, vegetable bouillabaisse, aioli, saffron potatoes **21.95** *f,d,e,mu*

Peppered, maple glazed slow roasted rib of beef, sautéed potatoes and pancetta, red wine sauce
21.95 *d,sd*

Pan roasted bream, braised chicory, purple sprouting broccoli, caper beurre noisette **16.95** *d,f*

Desserts

Iced orange parfait, cherries, honey and oat crumble **6.50** *d,g,e*

Trio of Field and Fork desserts **6.95** *d,g,e,n*

Lime and basil pannacotta, pineapple carpaccio, sesame tuille **6.50** *d,ss*

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.