

MENU

Starters and Small Plates

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

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

Buffalo mozzarella and wild asparagus, lemon oil **6.95 (v)** *d,*

Crab and pea mousse, marinated shrimp, crisp Serrano ham **7.50/15.50** *d,cr,g*

Crispy lambs sweet bread, sauce gribiche, heritage tomato **6.50/12.00** *d,e,g,mu*

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

Plates and Platters

Chickpea and summer vegetable tagine, pea and mint, ricotta gnocchi **(V) 15.50** *g,e,d*

Gigha halibut, pea, mint and ricotta gnocchi, peas and beans, shellfish and ginger bisque **19.95** *f,d*
cr,e,g

Peppered, maple glazed slow roasted rib of beef, creamed potato puree, braising juices **21.95** *d,sd*

Sautéed scallops, pea puree, sweet potato pakoras and hot and sour dressing **9.95/18.95** *cr,mo,ss,d*

Fillet of Rose veal, sautéed potato and roasted fennel, salsa verde **£19.50** *mu,d*

Desserts

Lavender and honey cheesecake, honey and oat crumble, honeycomb **6.50** *d,g,e,*

Grand selection of Field and Fork desserts **14.50** *d,g,e,n*
A selection of desserts for two to share at the table

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

White chocolate and hazelnut parfait, poached strawberries, chocolate tuille **6.95** *d,e,n,g*

Farmhouse Cheese Platter

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

Mango Kulfi, candied ginger, garam spiced doughnut **6.50** *d,e,g*

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.