

MENU

Starters and Small Plates

Maple glazed slow roasted pork belly, smoked eel, carrot coleslaw, ginger jus **8.95/17.50**
mu,ss

Caramelised beetroot tart with Roquefort and walnuts **7.25 (v)** *g,d,n,mu*

Sweet potato falafel, mint yogurt and cucumber **6.50 (v)** *d,g,e*

Crispy ox tongue, saffron aioli and kimchi **6.95** *g,e,mu*

Sautéed scallops, pea puree, pickled vegetables, hot and sour dressing **10.50/19.50** *mo,d,ss,cr*

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

Plates and Platters

Miso and sesame roasted aubergine, seasoned rice, dashi, spring onion **(v,vg) 15.50** *ss*

Grilled fillet of John Dory fillet, crayfish, olive oil crushed potato and shellfish bisque **19.95** *f,cr,d,g*

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

Fillet of red mullet, pea puree and roasted fennel, chimichurri sauce **17.25** *f,d*

Roasted grouse, sauté potatoes, Heritage carrots, grape and thyme jus **26.50** *d*

Desserts

Coconut rum baba, mango and passionfruit, coconut custard **6.50** *d,g,e,n*

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,g*

Dark chocolate and raspberry parfait, sugared almonds and chocolate tuille **6.95** *d,e,g,n*

Farmhouse Cheese Platter

Selection of 5 seasonal farmhouse cheeses with quince and raisin bread **12.50** *d,g,n,sd*

Selection of 3 scoops of ice cream or sorbets **5.95** *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.