

# 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*

Sage and onion polenta, parmesan and grilled spring onion **6.50/13.95 (v)** *d*

Curried smoked haddock and crème fraiche terrine, cucumber **6.95 /14.25** *f,d*

Duck liver and pistachio parfait, spiced apple puree and pickled vegetable **7.50** *d,n*

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

## Plates and Platters

Whole baked Tunworth, Field and Fork bread, local watercress, vegetables for dipping (V) **15.95**  
*d,g,mu*

Fillet of Skrie cod, potato and dill pickle salad, cockle and herb dressing **18.50** *f,d,e,mo,mu*  
*(Skrie cod is a sustainable, line caught Norwegian cod. Only fish 5 years old and above are caught and there is a strictly monitored quota each season so this fish remains one of the most environmentally sustainable fish to buy)*

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

Sautéed scallops, pickled vegetables, sweet potato pakoras, hot and sour dressing **10.50 / 21.50**  
*cr,ss,d*

Herb crusted confit rabbit leg, wild garlic gnocchi and purple sprouting broccoli *g,e,d* **£17.50**

## Desserts

Espresso semifreddo and hazelnut biscotti **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*

Dark chocolate pave, honeycomb, caramelised banana **6.95** *d,e,*

## 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.