

# 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*

Soft polenta, broad beans, peas and chilli, Manchego cheese **6.50/12.00 (v)** *d,*

Asparagus mousse, poached sea trout, herb mayonnaise and parmesan crisp **7.50 /14.50** *d,f,*

Fried hens egg, crispy salami, little gem Caesar salad **6.50/12.00** *d,e,g,f*

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

## Plates and Platters

Pea and tarragon gnocchi, Gorgonzola and fried sage (V)**7.50/15.95**  
*d,g,mu*

Roasted monkfish tails, peas and beans, potato croquettes, shellfish cream **18.50** *f,d,e,g,cr*

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

Sautéed scallops, parsnip puree, sweet potato pakoras, hot and sour dressing and cucumber  
**10.50 / 21.50** *cr,d,n,f*

“Mixed grill” of South Downs lamb, pea and tarragon gnocchi, figs and roasted chicory *g,e,d* **£18.95**

## Desserts

Espresso semifreddo and pistachio 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.