

Starters and Small Plates

Maple and black pepper glazed pork belly, smoked eel, carrot coleslaw, crackling, ginger jus **mu,ss**

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

Chicken, mushroom and leek Scotch bantam egg, mustard mayonnaise, watercress **e,g,d,mu**

Marinated grilled ricotta, baby artichokes, lemon and almonds **v, mu**

Baja tacos with crispy shrimp, guacamole, smoky mayonnaise **cr,g**,
(to whet the appetite in anticipation of our Mexican dinner with Chef Omar Mendoza, a traditional soft flour tortilla from the Baja region of Mexico)

Burrata, fennel and blood orange salad **(v) d**

White asparagus, sheeps curd, pancetta and saffron aioli **d,eg,mu**

Plates

Fillet of sea trout, crab and leek, potato puree, roasted fennel, shellfish cream **d,f,cr,mo**,

Local black bream, white asparagus, samphire, red wine fish sauce **mo,d**

Slow cooked, peppered beef cheek, saute potatoes, truffled vegetables **d**,

Roasted fillet of wild boar, wild garlic gnocchi, parsnip puree, heritage carrots **d,g,e (£6.50 supplement)**

Tagine of milk fed goat. Squash and chickpeas, almonds and pomegranate **n**

Wild garlic risotto, goats curd and hazelnuts **(v) d,n**

Pea and lentil pakoras, roasted vegetable and herb salad, curry "mayonnaise" **(VG)**

Desserts

Yogurt, *Field and Fork* honey and green peppercorn sorbet, blood oranges **d**,

Beetroot financier, candied beetroot, salted caramel, pecan brittle icecream **d,e,n**

Green tea pannacotta, citrus curd, candied coconut, sesame coriander tuille **d,e,g,ss,n**

Rum baba, poached pineapple, whipped vanilla mascarpone **d,g,e**

Farmhouse Cheese Platter

Selection of 3 seasonal farmhouse cheeses, poached quince, raisin bread, walnut shortbread **d,e,g,n,sd**

Chocolate Cognac pave, honeycomb, pistachios, orange **d,e,g,n**

Poached quince, sweet puffed wild rice and mango sorbet **(VG)**

2 courses £19.95 3 courses £26.95

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

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.