

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*

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

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

Crispy lambs sweet bread, Caesar salad **6.50/12.00** *d,e,g,f,mu*

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

Plates and Platters

Soft herb and Parmesan gnocchi, Gorgonzola and hazelnuts **(V) 15.50** *d,n,e,g*

Grilled, wild, line caught halibut, peas and beans, herb gnocchi, asparagus and truffle sauce **18.95**
f,d,e,g

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

Fillet of John Dory, sweet potato pakoras, hot and sour dressed summer vegetables **17.95**
cr,d,e,mu,f

Curried yogurt roasted lamb rump, grilled courgette and white bean dahl *d* **£19.50**

Desserts

Lavender and honey cheesecake, honey and oat crumble **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*

Dark chocolate and strawberry parfait, candied pistachio, 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*

Rum baba, cherries and custard **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.