

FIELDS

Bar & Kitchen

WEEKEND MENU

*Please take note of your table number
and place your order at the bar,
then sit back and let us do the rest*

WEEKEND DEAL

PIZZA, FRIES & WINE
15.00

BREAKFAST served until 14.00

FULL ENGLISH BREAKFAST	11.00
Cumberland sausage, smoked streaky bacon, slow-roasted cherry tomatoes, mushrooms and eggs your way	
POACHED EGGS AND AVOCADO (V)	7.95
Slow-roasted cherry tomatoes, toasted sourdough	
Bacon	8.95
Smoked salmon	9.95
FRENCH TOAST (V)	7.75
Bacon and maple syrup Berry compote and Greek yoghurt	
SCRAMBLED EGGS ON TOASTED SOURDOUGH (V)	6.50
Crispy bacon	7.50
Smoked salmon	8.50
EGGS	
Florentine (V)	8.50
Benedict	9.50
Royale	10.50
PORRIDGE (V)	5.50
Banana and blossom honey / Berry compote	
HOMEMADE GRANOLA (V)	6.00
Greek yoghurt and berry compote	
FIELDS BACON SANDWICH	5.50
Add avocado	1.50
FIELDS CUMBERLAND SAUSAGE SANDWICH	5.50
TOASTED SOURDOUGH WITH JAM (V)	4.00
HAM AND CHEESE CROISSANT	3.25

SIDES

BREAD & BUTTER (V)	3.50
CHIPS (VG, NG)	4.00
SWEET POTATO FRIES (VG, NG)	4.00
MIXED LEAF, TOMATO & CUCUMBER (VG, NG)	4.00

(V) = VEGETARIAN - (VG) = VEGAN

(NG) = NON-GLUTEN CONTAINING INGREDIENTS

We use a wide range of ingredients in our kitchen some of which may contain allergens.
If you have specific dietary requests, please let us know.

We will love to tell you what is in our food to assist you with your choice.

Every purchase from Fields Bar & Kitchen supports Sir John Soane's Museum.
We are open subject to the park's opening times.

LINCOLN'S INN FIELDS, LONDON, WC2A 3LJ

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WOOD-FIRED PIZZAS served from 11.30

MARGHERITA (V)	10.50
Pomodoro, mozzarella and oregano	
DIAVOLA	12.75
Pomodoro, spicy Italian sausage, roquito pepper and mozzarella	
FUNGHI (V)	12.50
Pomodoro, garlic mushroom, baby spinach, mozzarella and Gran Moravia cheese	
ROSSA (VG)	11.00
Pomodoro, fire-roasted pepper, red onion, black olive and basil	
BBQ POLLO	13.00
Pomodoro, barbecue chicken, red onion, jalepeño and mozzarella	
BEEF BRISKET	13.00
Pomodoro, cajun-spiced beef brisket, fresh red chilli, gherkin and mozzarella	
GARLIC, ROSEMARY & MOZZARELLA PIZZA BREAD (V)	5.00

*Our pizzas are made with Italian tomatoes and baked
in a wood-fired oven for an authentic flavour.*

*Our pizza dough is handmade on site. We use only the
finest Italian 00 flour, water, olive oil, salt and yeast.*

SALADS

PULLED CHICKEN COBB	13.50
Crispy bacon, avocado, tomato, soft-boiled free-range egg, Stilton, little gem, garlic croutons and blue cheese dressing	
BEETROOT & GOAT'S CHEESE SALAD (V)	11.00
Baby artichoke, bulgar wheat, red chard, goat's cheese, wholegrain mustard and honey dressing	
CAULIFLOWER SALAD (VG)(NG)	12.00
Red and white quinoa, braised chicory and fennel, celery, grapes, rocket, herb and shallot dressing	

PLEASE CHECK OUR BOARD FOR SPECIALS

WINE LIST ON REVERSE

SPARKLING WINE

	125ml	Bottle
NV PROSECCO SPUMANTE EXTRA DRY DOC, CA' DI ALTE, VENETO, ITALY A lovely dry Prosecco, with floral notes and a hint of pear	6.50	32.00
NV GRANDE RÉSERVE, DEVAUX, CHAMPAGNE, FRANCE Beautiful Pinot Noir richness, with aromas of baked apples and vanilla	/	46.00

WHITE WINE

	175ml	250ml	Bottle
2016 MACABEO CASONA DE CASTAÑO, MURCIA, SPAIN Soft, juicy and fresh, this wine has notes of green apple and citrus	5.50	7.50	21.00
2016 'P' PINOT GRIGIO, ALPHA ZETA, VENETO, ITALY Wonderfully balanced, with aromas of ripe peach and pear and a touch of flint	6.50	8.50	25.00
2016 PICPOUL DE PINET COTEAUX DU LANGUEDOC, BARON DE BADASSIÈRE, LANGUEDOC, FRANCE A lovely balance of fresh lime, crisp acidity and green apple notes	6.75	9.25	27.00
2016 MARLBOROUGH SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND Delicious tropical notes of mango, guava and pineapple, with an elderflower finish	7.50	9.50	29.00

ROSÉ WINE

2016 RIOJA ROSADO, EL COTO, RIOJA, SPAIN A wonderful blend of Tempranillo and Garnacha. Dry, with vibrant red fruits	6.50	8.50	25.00
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RED WINE

2016 MERLOT/GRENACHE IGP PAYS D'OC, LES VIGNES DE L'EGLISE, LANGUEDOC, FRANCE Juicy and moreish, with ripe plum and berry fruits and a touch of spice on the long finish	6.00	8.00	23.00
2014 CABERNET SAUVIGNON, CHATEAU LOS BOLDOS TRADITION RÉSERVE, CACHAPOAL ANDES, CHILE Wild strawberries and redcurrants mingle with black cherry fruit and a hint of spice	6.75	8.75	26.00
2015 MENDOZA MALBEC, KAIKEN RESERVE, ARGENTINA Deep, ripe black fruits with extraordinary balance, freshness and soft tannins	7.50	9.50	29.00