

# 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*

### 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
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

### SOUPS & SIDES

SOUP AND SOUGHDOUGH (V)	£6.00
BREAD AND BUTTER	£3.50
CHIPS	£4.00
SWEET POTATO FRIES	£4.50
CRUSHED SAUTÉED POTATO	£4.00
MIXED LEAF, TOMATO, CUCUMBER	£4.00
BUTTERED SPRING GREENS	£4.00

(V) = Vegetarian - (VG) = Vegan. Non-gluten containing bread available upon request. Every purchase from Fields Bar & Kitchen supports Sir John Soane's Museum. We are open subject to the park's opening times.

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

LINCOLN'S INN FIELDS, LONDON, WC2A 3LJ / T 020 7242 5351  
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### WOOD-FIRED PIZZAS served from 11.30

MARGHERITA (V)	£11.50
Pomodoro, mozzarella, oregano	
DIAVOLA	£12.75
Pomodoro, Ventricina salami, roquito peppers, mozzarella	
FUNGHI (V)	£12.75
Pomodoro, garlic mushroom, baby spinach, mozzarella, Gran Moravia cheese	
CONTADINA (VG)	£12.50
Pomodoro, grilled artichokes, black olives, roasted red onion, garlic oil	
SPICED CHORIZO	£12.50
Pomodoro, chorizo, courgettes, capers, mozzarella, rocket	
SPICED LAMB	£12.75
Hummus, spiced lamb, fresh red chillies, smoked paprika roasted chickpeas, coriander yoghurt	
GARLIC, ROSEMARY AND MOZZARELLA	£6.00
PIZZA BREAD (V)	

### SALADS

CHICKEN CAESAR SALAD	£13.00
Pulled char-grilled chicken, little gem, garlic croutons, Gran Moravia cheese, home-made Caesar dressing	
ROASTED BUTTERNUT AND CELERIAC SALAD (VG)	£11.00
Red cabbage, rocket, shaved carrots, red chilli and shallot dressing	

### KIDS MENU

MINI MARGHERITA PIZZA (V)	£5.00
MINI HAM AND CHEESE PIZZA	£5.00
SAUSAGE AND CHIPS	£5.00
"FIVE A DAY" VEGGIE BOLOGNESE (VG)	£5.00
CUCUMBER, RED PEPPER AND CARROT SALAD (VG)	£5.00

### NO GLUTEN OPTIONS

ROASTED BUTTERNUT AND CELERIAC SALAD (VG)	£11.00
SWEET POTATO FRIES	£4.50
CRUSHED SAUTÉED POTATO	£4.00
MIXED LEAF, TOMATO, CUCUMBER	£4.00
BUTTERED SPRING GREENS	£4.00
CHIPS	£4.00
CUCUMBER, RED PEPPER AND CARROT SALAD (VG)	£2.00

## SPARKLING WINE

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

## WHITE WINE

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

## ROSÉ WINE

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

## RED WINE

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