

*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

MIMOSA \_\_\_\_\_ 7.00

BLOODY MARY \_\_\_\_\_ 8.00

FULL ENGLISH BREAKFAST \_\_\_\_\_ 11.50

Cumberland sausage, smoked streaky bacon, slow-roasted  
cherry tomatoes, mushrooms, baked beans, toasted sourdough  
and eggs your way

FULL VEGGIE BREAKFAST (V) \_\_\_\_\_ 10.50

Vegetarian sausage, slow-roasted cherry tomatoes, mushrooms,  
hash browns, baked beans, toasted sourdough and eggs our way

POACHED EGGS AND AVOCADO (V) \_\_\_\_\_ 8.25

Slow-roasted cherry tomatoes, toasted sourdough

Add bacon \_\_\_\_\_ 1.00

Add smoked salmon \_\_\_\_\_ 2.00

FRENCH TOAST \_\_\_\_\_ 8.00

Berry compote, Greek yoghurt (V)

Smoked streaky bacon, maple syrup

SCRAMBLED EGGS ON TOASTED SOURDOUGH (V) \_\_\_\_\_ 6.75

Add smoked streaky bacon \_\_\_\_\_ 1.00

Add smoked salmon \_\_\_\_\_ 2.00

PORRIDGE (VG) \_\_\_\_\_ 5.75

Oat milk and oats

Banana, blossom honey (V)

Berry compote (VG)

HOMEMADE GRANOLA (V) \_\_\_\_\_ 6.25

Greek yoghurt, berry compote

FIELDS BACON SANDWICH \_\_\_\_\_ 5.75

Add avocado \_\_\_\_\_ 1.50

FIELDS CUMBERLAND SAUSAGE SANDWICH \_\_\_\_\_ 5.75

TOASTED SOURDOUGH WITH JAM (V) \_\_\_\_\_ 4.25

HAM AND CHEESE CROISSANT \_\_\_\_\_ 3.50

**SOUP & SIDES**

SOUP OF THE DAY WITH SOURDOUGH (V) \_\_\_\_\_ 6.00

BREAD AND BUTTER (V) \_\_\_\_\_ 3.50

CHIPS (VG) \_\_\_\_\_ 4.00

SWEET POTATO FRIES (VG) \_\_\_\_\_ 4.50

MIXED LEAF SALAD (VG) \_\_\_\_\_ 4.00

**WOOD-FIRED PIZZAS** served from 11:30

MARGHERITA (V) \_\_\_\_\_ 11.75

Pomodoro, mozzarella, oregano

DIAVOLA \_\_\_\_\_ 13.00

Pomodoro, salami picante, diced Peppadew chillies, mozzarella

FUNGHI (V) \_\_\_\_\_ 13.00

Pomodoro, garlic mushroom, baby spinach, mozzarella,

Italian hard cheese

INVERNO (VG) \_\_\_\_\_ 12.50

Pomodoro, roasted butternut, baby artichoke, red onion,

chilli and garlic oil

POLLO PESTO \_\_\_\_\_ 13.75

Pomodoro, pulled chicken, sundried tomatoes, black olives,

pesto, mozzarella, rocket

GARLIC, ROSEMARY AND MOZZARELLA \_\_\_\_\_ 6.75

PIZZA BREAD (V)

*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 SALAD \_\_\_\_\_ 13.50

Pulled chargrilled chicken, crispy bacon, soft boiled egg, avocado,  
tomato, Stilton, mixed leaves, little gem, blue cheese dressing

ROASTED BEETROOT AND RAINBOW CARROT

SALAD (VG) \_\_\_\_\_ 13.00

Marinated rainbow carrots, roasted beetroot, rocket, red delicious  
apple, dried cranberries, lemon and basil dressing

**KIDS MENU**

MINI MARGHERITA PIZZA (V) \_\_\_\_\_ 5.50

MINI HAM AND CHEESE PIZZA \_\_\_\_\_ 5.50

SAUSAGE AND CHIPS \_\_\_\_\_ 5.50

CUCUMBER, RED PEPPER AND \_\_\_\_\_ 2.00

CARROT SALAD (VG)

*Please check our board for specials  
Drinks on reverse*

(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. Please let us know if you have a specific allergy  
or dietary requirement so we can let you know of the most appropriate food choice.

Let us know how we did today and get a chance to win a £25 voucher to spend at any Benugo site. Visit <https://benugo.hgem.com>

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# FIELDS

Bar & Kitchen

<b>DRAUGHT BEER</b>	<b>1/2 pint</b>	<b>pint</b>	<b>BOTTLED BEER AND CIDER</b>	
CAMDEN HELLS	2.85	5.50	CORONA	4.50
CAMDEN PALE ALE	2.90	5.75	BUDWEISER	4.50
			ORCHARD PIG CIDER	5.00

<b>SPARKLING WINE</b>	<b>125ml</b>	<b>bottle</b>
PROSECCO VITELLI, VENETO, ITALY Light, fragrant, fruity	6.50	32.00

<b>WHITE WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>bottle</b>
VINO BIANCO, PUGLIA, ITALY Light, fragrant, fruity	5.75	7.50	21.00
PINOT GRIGIO LA MAGLIA ROSA, PAVIA, ITALY Dry, crisp, elegant body	6.50	8.50	25.00
PICPOUL DE PINET CAP CETTE, PAYS D'OC, FRANCE Harmonious and fresh - classic Picpoul	6.75	9.25	27.00
SAUVIGNON BLANC TOKOMARU BAY, MARLBOROUGH, NEW ZEALAND Classic Kiwi Sauvignon - gooseberries, citrus and tropical notes	7.50	9.50	29.00

<b>ROSÉ WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>bottle</b>
PINOT GRIGIO BLUSH CONTO VECCHIO, PAVIA, ITALY Easy-drinking, light, floral	6.50	8.50	25.00
COTES DE PROVENCE ROSE DOMAINE PASTOURE, PAYS D'OC, FRANCE Pale pink, aromatic and bursting with peachy notes			35.00

<b>RED WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>bottle</b>
VINO ROSSO, PUGLIA, ITALY Rich, floral, hints of violets	6.00	8.00	23.00
SHIRAZ THE WINE-FARER SERIES, STELLENBOSCH, SOUTH AFRICA Deep fruits and nice spice with the tannins	6.75	8.75	26.00
MALBEC EL OSCURO, MENDOZA, ARGENTINA Plum and blackberry with a hint of chocolate and vanilla	7.50	9.50	29.00