

FIELDS

Bar & Kitchen

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

WOOD-FIRED PIZZAS served from 11.30

MARGHERITA (V) _____	£10.50
Pomodoro, mozzarella, oregano	
DIAVOLA _____	£12.75
Pomodoro, Ventricina salami, roquito peppers, mozzarella	
FUNGHI (V) _____	£12.50
Pomodoro, garlic mushroom, baby spinach, mozzarella, Gran Moravia cheese	
ORTOLANA (VG) _____	£11.75
Pomodoro, baby artichoke, red onion, rocket, toasted pine nuts	
CALZONE _____	£13.00
Pomodoro, baby spinach, semi-dried tomato, garlic mushrooms, ham, mozzarella	
SPICED LAMB _____	£12.75
Hummus, spiced lamb, fresh red chillies, smoked paprika roasted chickpeas, coriander yoghurt	
GARLIC, ROSEMARY AND MOZZARELLA _____	£5.00
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.*

SOUP & SIDES

SOUP OF THE DAY WITH SOURDOUGH _____	£6.00
BREAD AND BUTTER _____	£3.50
CHIPS _____	£4.00
SWEET POTATO FRIES _____	£4.00
CRUSHED SAUTÉED POTATO _____	£4.00
MIXED LEAF, TOMATO, CUCUMBER _____	£4.00
BUTTERED SPRING GREENS _____	£4.00

PLEASE CHECK OUR BOARD FOR SPECIALS

WINE LIST ON REVERSE

MAINS

ROASTED SALMON _____	£14.00
Asparagus, yellow courgette, cherry tomatoes and salsa verde	
CHICKEN, MUSHROOM AND TARRAGON PIE _____	£12.75
Buttered spring greens	
VEGAN TROFIE PASTA (VG) _____	£11.00
Asparagus, peas, broad beans, mint, garlic oil	
GRILLED CAULIFLOWER STEAK (V) _____	£11.50
Apricot, almond, coriander and minted bulgur wheat, lemon verbena yoghurt, gremolata	
FIELDS BURGER _____	£13.75
Grilled beef burger, sticky onion relish, smoked cheddar, beef tomato, baby gem, pickled gherkin, buttermilk bun	
BLACK BEAN AND QUINOA VEGGIE BURGER (VG) _____	£12.25
Black bean, carrot and quinoa burger, sweet pickled red onion, grilled courgette and red pepper tapenade, white floured bap	

SALADS

PULLED CHICKEN COBB _____	£13.50
Crispy bacon, avocado, tomato, soft-boiled free-range egg, Stilton, little gem, garlic croutons, blue cheese dressing	
FREEKAH SALAD _____	£12.00
Baby kale, red chicory, raisins, radish, spring onion, rocket, lemon and garlic oil	
PARK SALAD (VG) _____	£11.00
Purple carrot, tomato, new potato, radish, pickled red onion, red chard, mustard cress, shallot dressing	

NO GLUTEN OPTIONS

ROASTED SALMON _____	£14.00
PARK SALAD (VG) _____	£11.00
CHIPS _____	£4.00
SWEET POTATO FRIES _____	£4.00
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.

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