

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 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.

SOUP & SIDES

SOUP OF THE DAY, SOURDOUGH (V) _____	6.00
BREAD & BUTTER (V) _____	3.50
CHIPS (VG)(NG) _____	4.00
SWEET POTATO FRIES (VG) _____	4.00
CRUSHED POTATO (VG)(NG) _____	4.00
MIXED LEAF, TOMATO & CUCUMBER (VG)(NG) _____	4.00
SAVOY CABBAGE & ROAST CARROT (VG)(NG) _____	4.00

PLEASE CHECK OUR BOARD FOR SPECIALS

WINE LIST ON REVERSE

(V) = Vegetarian - (VG) = Vegan - (NG) = NON-GLUTEN CONTAINING INGREDIENTS
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 / E fieldsbarandkitchen@benugo.com

MAINS

ROASTED COD (NG) _____	14.00
Crushed sautéed potatoes, chestnut mushroom curly kale and caper butter	
CONFIT DUCK LEG _____	12.50
Braised red cabbage and caramelised orange gravy	
BUTTERNUT & SAGE RISOTTO (V)(NG) _____	11.00
Roasted butternut squash, arborio rice, shallot, sage and Gran Moravia cheese	
TUSCAN BEAN & ROASTED ROOT VEG (VG)(NG) _____	11.50
Cannellini, borlotti and kidney beans, tomato, fire-roasted pepper, leek, carrot and parsnip	

SANDWICHES

FIELDS BURGER _____	13.75
Grilled beef burger, little gem, West Country Cheddar, homemade tomato and caper relish, white floured bap and chips	
BLACK BEAN & 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 and chips	

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	

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