

WEEKEND MENU

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

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

SALADS

KILN-ROASTED SALMON SALAD	13.50
Asparagus, fine beans, spring onions, red chard, pickled radish, chilli, garlic and wholegrain mustard dressing	
PERSIAN WATERMELON AND FETA SALAD (V)	12.50
Watermelon, cucumber, red onion, feta, tomato, parsley, mint, oregano, pistachio, pomegranate, red wine vinegar dressing	
CHICKEN CAESAR SALAD	13.00
Pulled chargrilled chicken, little gem, garlic croutons, Gran Moravia cheese, home-made Caesar dressing	

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	
TRICOLORE (VG)	11.75
Pomodoro tomatoes, broccoli, olives, red peppers, basil and chilli oil	
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 (V)	6.00
BREAD AND BUTTER (V)	3.50
CHIPS (VG)	4.00
SWEET POTATO FRIES	4.50
MIXED LEAF SALAD, TOMATO, CUCUMBER, SHAVED CARROT, SHALLOT DRESSING (VG)	4.00

NO GLUTEN OPTIONS

KILN-ROASTED SALMON SALAD	13.50
PERSIAN WATERMELON AND FETA SALAD (V)	12.50
CHIPS (VG)	4.00
SWEET POTATO FRIES	4.50
MIXED LEAF SALAD, TOMATO, CUCUMBER, SHAVED CARROT, SHALLOT DRESSING (VG)	4.00

**PLEASE CHECK OUR BOARD FOR SPECIALS
WINE LIST ON REVERSE**

(V) = Vegetarian - (VG) = Vegan.

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