
FIELDS

Bar & Kitchen

Available from 12:00pm

WOOD-FIRED SOURDOUGH PIZZA

Margherita , pomodoro sauce, buffalo mozzarella and basil (v) 695 kcal	11
Diavola , pepperoni, pomodoro sauce, buffalo mozzarella and chilli jam 995 kcal	12
Carciofi , wild mushrooms, artichoke, pomodoro sauce, buffalo mozzarella and olives (v) 988 kcal	12
Pollo pesto , pulled chicken, basil pesto, Parmesan, spinach and roasted tomatoes 985 kcal	13
Bresaola , buffalo mozzarella, air-dried salted beef, cherry tomato and rocket 681 kcal	13
Zucchini , heritage courgette, basil pesto, chilli and lemon, pine nuts and shoots (vg) 943 kcal	11
Pancetta , buffalo mozzarella, smoked pancetta, Heirloom tomato and shoots 1076 kcal	13

ENGLISH GARDEN SALADS

Choose any 3 salads as a dish	10
Choose 1 salad as a side dish	4
Add roasted free-range chicken 260 kcal / ChalkStream® trout 253 kcal	4
New potato, samphire and peas, grain mustard dressing (vg) 143 kcal	
Green beans, broccoli and asparagus salad, fried onions and miso balsamic (vg) 109 kcal	
Heirloom tomatoes, charred pepper and artichoke, Sicilian olives (vg) 273 kcal	
Mixed leaves and herbs, anchovies, capers and cider vinaigrette, Parmesan 62 kcal	
Roasted candy baby beetroot and carrots, whipped goat's cheese and cress (v) 128 kcal	

FRESH ARTISAN PASTA

Ligurian trofie pasta , basil pesto, pomodoro sauce, Heirloom tomato and rocket, pine nuts (vg) 523 kcal	12
Black truffle tortelloni , hand-folded pasta, truffle ricotta, garlic butter and Parmesan 594 kcal	13
Crab spaghetti , Abruso region pasta, Portland crab, courgette, chilli and mint 687 kcal	14
Porchetta cacio & peper , tonnarelli pasta, wood-fire oven porchetta and Pecorino 1017 kcal	16

DRINKS ON REVERSE

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

(v) vegetarian | (vg) vegan

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.

Adults need around 2000 kcal a day.

HOW DID WE DO TODAY?

Tell us about your visit for a chance to win a £25 voucher to spend at any Benugo location.

Scan the QR code or visit benugo.hgem.com



COCKTAILS

Jug of Pimm's	28
Glass of Pimm's	8
Gin and tonic, single / double	6.5 / 8
Vodka and tonic or mixer, single / double	6.5 / 8
Spritz Veneziano, Aperol, prosecco, soda water, strawberry garnish	8.5
Pirlo, Campari bitter, Pinot Grigio, soda, orange garnish	8.5
Strawberry Mojito, rum, strawberry, lime, mint, sugar syrup	9
Sunset, Malibu, pineapple-orange juice grenadine	9
Americano, Campari vermouth, tonic, peach garnish	9
Fields Garden, gin, mint leaves, elderflower cordial, lemon concentrate, cucumber	9

WHITE WINE

175 ml / 250 ml / bottle

Il Banchetto Bianco	5.9 / 7.8 / 23
Cap Cete Picpoul de Pinet	6.5 / 8.5 / 25
Riff Pinot Grigio	6.8 / 8.8 / 27

RED WINE

175 ml / 250 ml / bottle

Il Banchetto Rosso	5.9 / 7.8 / 23
Rio Rica Malbec	6.5 / 8.5 / 25
La Serre Merlot Vin de Pay d'Oc	6.8 / 8.8 / 27

ROSÉ

175 ml / 250 ml / bottle

The Bulleting Zinfandel Rosé	5.9 / 7.8 / 23
Conte Vecchio Pinot Grigio Blush	6.8 / 8.8 / 27

BEER & CIDER

Camden Hells, pint	4.9
Camden Pale Ale, pint	4.9
Rekorderlig cider, bottle	5.9

SPARKLING WINE

bottle

Vitteli Prosecco	32
------------------	----

SOFT DRINKS

Life Water, still / sprakling	2	San Pellegrino, lemon / orange	2.5	Orange / apple juice	3.5
Reusable Benugo water bottle, still / sprakling	2.8	Something & Nothing	2.8	Homemade lemonade	3.5
Coke / Diet Coke	2.2 / 2.1	Tenzing	3	Fentimans ginger beer	3.7