

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

MARGHERITA (V) _____ £9.75 Tomato sauce, mozzarella and fresh oregano	BRESAOLA & FIG _____ £13.00 Black fig, balsamic, caramelised white onion, mozzarella, bresaola and rocket
GRECA (V) _____ £12.50 Baby artichoke, Niçoise olives, feta, tomato sauce, sunblushed tomatoes, mozzarella and fresh oregano	FUNGHI _____ £12.00 Garlic mushroom, baby spinach, tomato sauce, mozzarella and Parmesan
DIAVOLA _____ £12.75 Spicy Italian pork sausage, tomato sauce, roquito peppers and mozzarella	

*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.*

MAINS

PAN FRIED SEA BREAM _____ £14.50 Leeks, braised fennel and borlotti beans, parsley and saffron broth	ROASTED BUTTERNUT, TENDERSTEM _____ £11.50 BROCCOLI & SPICED CHICKPEAS (V) Red onion, tomato, tahini dressing and dukkah
GNOCCHI, SPINACH & OYSTER MUSHROOMS (V) _____ £11.00 Chestnut and oyster mushrooms, baby spinach, pine nuts, garlic oil and Gran Moravia cheese	FIELDS BURGER & FRIES _____ £13.25 Homemade tomato relish, taleggio cheese, baby gem, toasted brioche bun
OPEN WOOD FIRED PULLED PORK _____ £12.75 & PICKLED CABBAGE SLAW Grilled foccacia and roasted garlic aioli	ADD BACON _____ £1.50

SALADS

CHICKEN COBB _____ £13.00 Crispy bacon, avocado, tomato, soft boiled egg, stilton, garlic croutons and blue cheese dressing
GOLDEN BEETROOT (V) _____ £12.00 Red and white quinoa, red chicory, toasted hazelnuts, rocket, honey and mustard dressing
ROASTED CELERIAC (V) _____ £10.75 Roasted celeriac, baby spinach, caramelised pear, radicchio and pecan with sweet balsamic dressing

SIDES

SOUP OF THE DAY, SOURDOUGH (V) _____ £5.75
BREAD & BUTTER (V) _____ £3.00
FRIES (V) _____ £3.50
SWEET POTATO FRIES (V) _____ £3.75
ROCKET, TOMATO & PESTO (V) _____ £3.50
BUTTERED KALE (V) _____ £3.50

PLEASE CHECK OUR BOARD FOR SPECIALS

V = VEGETARIAN

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 will love to tell you what is in our food and assist you with your choice.

	125ml	175ml	Bottle
WHITE WINE			
2015 MACABEO DO YECLA, LA CASONA DE CASTANO, MURCIA, SPAIN	£4.50	£5.50	£20.00
Light aromatic blend of pear and lemon to drink on its own, with seafood or salad.			
2016 CHENIN BLANC, SAGOMA, SOUTH AFRICA	£4.75	£6.00	£23.00
A delicate tropical flavour with a med/high acidity to drink with chicken dishes or salads.			
2015 VIOGNER IGP PAYS D'OC, BARON DE BALDASSIER, LAGUEDOC, FRANCE	£5.25	£6.50	£26.50
Highly aromatic and fruity. Highly aromatic and fruity to pair with more robust food such as spicy dishes or chicken.			
2015 PINOT GRIGIO PALAZZO GRIMANI, CORTE GIARA, VENETO, ITALY	£5.50	£6.75	£27.00
A dry, medium-bodied wine with elegant floral notes and a subtle apple crispness.			
2015 MARLBOROUGH SAUVIGNON BLANC, TINPOT HUT, MARLBOROUGH, NEW ZEALAND	£6.50	£7.50	£36.00
Aromas of passionfruit, lemongrass and fresh thyme with an underlying minerality.			

SPARKLING WINE

2013 PROSECCO SPUMANTE EXTRA DRY DOC, CANTINA COLLI EUGANEI SCA, VENETO, ITALY	£7.50		£33.00
Full of fresh, fruity aromas with a floral touch. An excellent aperitif!			
NV GRANDE RESERVE DEVAUX, CHAMPAGNE, FRANCE			£50.00
This wine has a lovely Pinot Noir richness on the nose with aromas of baked apples and vanilla. Pairs well with poultry and spicy food. Perfect for celebrations.			

ROSÉ WINE

2015 MONASTRELL RODADA DO YECLA, LA CASONADE CASTANO, MURCIA, SPAIN	£4.50	£5.50	£20.00
Attractive pale pink colour with a pleasant berries aroma, excellent with salads.			
2015 PINOT GRIGIO ROSATO, PONTE PIETRA, VENETO, ITALY	£6.00	£7.50	£25.00
A fresh and delicate hint of cherries for a soft and drinkable wine.			

RED WINE

2015 MONASTRELL DO YECLA, LA CASONA DE CASTANO, MURCIA, SPAIN	£4.50	£5.50	£20.00
Intense aromas of blackberries with a touch of dried herbs. Pairs well with charcuterie and mushrooms.			
2014 MALBEC RESERVE, KAIKEN RESERVE, MENDOZA, ARGENTINA	£5.75	£6.75	£30.00
A full-bodied wine with robust tannins. Perfect with grilled meats.			
2012 RIOJA RESERVA, IZADI, RIOJA, SPAIN	£6.50	£7.50	£35.00
A nice balance of red fruit, liquorice and hints of smoke in the background. Perfect with cooked or cured meats.			
2015 CA' DI ALTO, MERLOT	£5.25	£6.50	£26.50
Attractive, ripe red berry fruit with a velvety and rounded full-bodied character.			

BEER & CIDER

BIRRA MORETTI	Half £2.75	Pint £4.70
AMSTEL	Half £2.50	Pint £4.50
BULMERS / APPLE PEAR		Bottle £5.00
SOL		Bottle £4.50
SPECIAL BEER		Bottle £5.50

SOFT DRINKS

FENTIMANS BOTANICALLY BREWED GINGER BEER	£3.25
HOMEMADE LEMONADE	£2.50
SELECTION OF ICED TEAS	£2.50
COCA COLA / DIET COKE	£1.60
SAN PELLEGRINO ORANGE/LEMON/RED ORANGE	£1.70
STILL WATER	£1.30
SPARKLING WATER	£1.80
CHEGWORTH VALLEY COX & BRAMLEY APPLE JUICE	£2.50

COFFEE, TEAS & EXTRAS

BAILEYS LATTE	£4.50
ICED COFFEE	£3.50
SELECTION OF LOOSE LEAF TEAS	£2.20
AMERICANO	£2.60
CAPPUCCINO/LATTE	£2.80
HOT CHOCOLATE/MOCHA	£3.00
ESPRESSO	£1.80
MACCHIATO	£2.10
FLAT WHITE	£2.80
BABYCCINO	FREE