

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) _____	10.00
Pomodoro, mozzarella and oregano	
DIAVOLA _____	12.75
Pomodoro, spicy Italian pork sausage, roquito peppers and mozzarella	
VEGETARIANA (V) _____	12.25
Pomodoro, Mediterranean vegetables, cherry mozzarella and pesto	
FUNGHI (V) _____	12.50
Pomodoro, garlic mushroom, baby spinach, mozzarella and Gran Moravia cheese	
POLLO _____	13.00
Pomodoro, harissa chicken, red onion, roquito peppers, mozzarella and minted yoghurt	
ROSSA (VG) _____	10.50
Pomodoro, fire-roasted peppers, red onion, black olives and basil	

*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) _____	5.75
BREAD & BUTTER (V) _____	3.50
CHIPS (VG, GF) _____	4.00
SWEET POTATO FRIES (VG, GF) _____	4.00
MIXED LEAF, TOMATO & CUCUMBER (VG, GF) _____	4.00
CHILLI & GARLIC FRIED TENDERSTEM BROCCOLI (VG, GF) _____	4.00

PLEASE CHECK OUR BOARD FOR SPECIALS

MAINS

GRILLED SWORDFISH _____	13.75
Peperonata, capers, niçoise olives, sun-blushed tomato and pesto	
SPICED AUBERGINE _____	11.75
& PAPRIKA ROASTED CHICKPEAS (VG, GF) Fire-roasted peppers, sun-blushed tomatoes, tenderstem broccoli, pinenuts, garlic and basil passata	
RIGATONI & GRILLED COURGETTES (V) _____	10.50
Fresh egg rigatoni, grilled courgette, red chilli and garlic, baby spinach, pine nuts, pesto and Gran Moravia cheese	

SANDWICHES

FIELDS BURGER & CHIPS _____	13.75
Grilled beef burger, homemade tomato relish, West Country cheddar, baby gem, toasted brioche bun	
GRILLED CHICKEN BURGER _____	13.50
Piri-piri peppers, guacamole, little gem, brioche bun and chips	
OPEN AVOCADO, ARTICHOKE & TOMATO (VG) _____	12.25
Grilled baby artichoke, sun-dried tomato, red chard, grilled carrots, red pepper tapenade, toasted focaccia and chips	

SALADS

PARK SALAD (VG, GF) _____	10.50
Red and yellow cherry tomatoes, carrots, spring onions, new potatoes, rocket and herb dressing	
WATERMELON GREEK (V, GF) _____	11.50
Watermelon, cucumber, black olives, tomato, red onion, feta, lemon, garlic and parsley dressing	
CHICKEN CAESAR _____	13.00
Pulled chicken, garlic croutons, little gem, parmesan and anchovy dressing	
HOT SMOKED SALMON (GF) _____	13.75
Sweet pickled red onion, radish, beetroot, red chard, horseradish mayonnaise and soft-boiled egg	

(V) = Vegetarian - (VG) = Vegan - (GF) = No gluten containing ingredients
Gluten free 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 and assist you with your choice.

	125ml	Bottle
SPARKLING WINE		
PROSECCO SPUMANTE NV DOC, CA' DI ALTE, VENETO, ITALY	6.50	32.00
Full of fresh, fruity aromas with a floral touch. An excellent aperitif!		
NV GRANDE RESERVE DEVAUX, CHAMPAGNE, FRANCE		46.00
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.		

	175ml	250ml	Bottle
WHITE WINE			
CASONA DI CASTAÑO MACABEO, MURCIA, SPAIN 2015	5.50	7.50	21.00
Intense white fruit aromas of white peach and melon complemented by distinct fruit flavours.			
PICPOUL DE PINET COTEAUX DU LANGUEDOC, BARON DE BADASSIÈRE, LANGUEDOC, FRANCE 2016	6.50	8.50	24.00
A delicate tropical flavour with a med/high acidity to drink with chicken dishes or salads.			
PINOT GRIGIO PALAZZO GRIMANI, CORTE GIARA, VENETO, ITALY 2016	6.75	8.75	27.00
A dry, medium-bodied wine with elegant floral notes and a subtle apple crispness.			
MARLBOROUGH SAUVIGNON BLANC, TINPOT HUT, NEW ZEALAND 2016	7.50	9.50	29.00
Intense aromas of blackcurrant, crushed lemongrass and thyme mingle with passion fruit and melon highlights			

ROSÉ WINE			
CASONA DI CASTAÑO ROSADO, MURCIA, SPAIN 2015	5.50	7.50	21.00
Attractive pale pink colour with a pleasant berries aroma, excellent with salads.			
PINOT GRIGIO ROSATO, PONTE PIETRA, VENETO, ITALY 2016	6.50	8.50	25.00
A fresh and delicate hint of cherries for a soft and drinkable wine.			

RED WINE			
MERLOT GRENACHE, LES VIGNES DE L'EGLISE, LANGUEDOC, FRANCE 2015	6.00	8.00	23.00
Perfumed aromas of ripe plum and berry with a touch of spice on the long, fruit-driven finish.			
RIOJA JOVEN, SEÑORIO DE UÑUELA, SPAIN 2015	6.50	8.50	25.00
Fresh on the nose with aromas of red fruit and liquorice, characteristic of Tempranillo with well-balanced soft fruit flavours.			
MENDOZA MALBEC, KAIKEN RESERVE, ARGENTINA 2015	7.50	9.50	29.00
Vibrant crimson purple in colour with excellent intensity of blackberries, plums and spice.			