



The Pantry @ FIELD

Sharing plates will be served for the table

Homemade Flat Bread, Pickles, Anchovy Mayonnaise
Cracked Wheat Salad, Smoked Anchovies
Heritage Beetroot, Goats Curd ^{(V)(G)}
Devilled Brown Portland Crab on Toast ^(N)
FIELD Welsh Rarebit, Red Onion Pickle ^(V)

To be ordered individually

Grilled Cauliflower, Caper Butter ^{(V)(G)}
Braised Fennel, Wild Mushroom, Smoked Buckwheat
Day Boat Fish
Suffolk Pork Belly, Crab Apple ^(G)
Rotisserie Chicken, Aioli, Watercress ^(G)

Sharing sides for the table

Oak Leaf ^{(VE)(G)}
Chipped Agria ^{(VE)(G)}
Variegated Kale ^{(V)(G)}
Pink Fir Potatoes, Hay Salt ^{(V)(G)}

To be ordered individually

Concorde Pear Shortbread ^(V)
Roast Marjorie Plum, Cobnut Crumble ^{(V)(N)}
Lincolnshire Poacher ^(V)

35.00 per person