

-FIFIELD INN-

-MENU-

BOARDS

Selection of British cured meats, homemade chutney & fresh bread	15.95
Selection of local cheese, onion & olive chutney, oatcakes	16.95

STARTERS

Soup of the day	5.75
Home cured salmon, pickled cucumber, radish, horseradish crème fraiche	8.00
Chicken liver pate, toasted sour dough, homemade chutney	7.50
Moule mariniere, fresh bread	8.95 / 15.95
Halloumi salad, sweet chilli dressing	6.95
Box baked camembert, homemade chutney, fresh bread	12.95

SALADS / MAINS

Classic Caesar salad	12.95
Seabass salad, soy & ginger dressing	14.95
superfood garden salad	12.00
Beef burger, brioche bun, cheddar, French fries, dressed leaves	13.95
Provençal fish stew, seabass, salmon & mussels, toasted sourdough, ruille	16.95
Battered fish and hand cut chips, tartare sauce, garden peas	14.50
8oz rump steak, dressed leaves, French fries, veal stock jus	17.95

PIZZA

Margarita, tomato sauce, mozzarella, fresh basil	10.50
Pepperoni, tomato sauce, mozzarella, fresh basil	12.50
Portabello mushroom & blue cheese, tomato sauce, mozzarella	11.95
Thai sweet chilli chicken, spinach, mozzarella, mascarpone	13.00
Romana, tomato sauce, mozzarella, red onion, mascarpone, parma ham	13.50

SIDES

Fries	3.50
Sweet potato fries	3.50
House salad	4.00

SWEETS / CHEESE

Lemon posset, fresh berries	6.75
Cheesecake of the day	6.75
Crème brulee	6.75
Chocolate pot, fresh strawberries	6.75
Classic Eton mess	6.50

- WINE LIST -

- SPARKLING -

	125ml	175ml	BOTTLE
Prosecco Extra Dry - Ca' del Console - Italy	6.75		19.95
Champagne Testulat Carte d'Or Brut Blanc de Noirs <i>Champagne</i> France	9.00		40.00
Cottonworth rose sparkling – England			50.00
Veuve cliquot brut champagne			75.00
Champagne Laurent-Perrier Cuvée Rosé Brut <i>Champagne</i> France			85.00

- WHITES -

Trebbiano - Villa Rossi - <i>Emilia-Romagna</i> - Italy	3.25	4.75	19.50
Chardonnay Reserva – Morande pionero - Chile	4.25	5.75	23.00
Pinot Grigio - Mezzacorona - Castel Firmian - Italy	4.75	6.75	27.00
Sauvignon Blanc - Featherdrop - <i>Marlborough</i> New Zealand	4.75	6.75	27.00
Viognier / Marsanne – Tournon Mathida – Australia			32.00
Albarino – Casal Caeiro – Spain			35.00
Gavi di Gavi – La Meirana – Italy			38.00
Sancerre Les Boffants, Charles Dupuy			45.00
Chablis 1er Cru Vau Ligneau, Domaine Hamelin			50.00

- ROSES -

Zinfandel Rosé - Beringer - <i>California</i> USA	4.50	6.50	26.00
Côtes de Provence Rosé - Carte Noire – France	5.25	7.25	30.00
M de Minuty – cote de provence - France			35.00

- REDS -

Primitivo – Visconte della Rocca –Italy	3.25	4.75	19.50
Camenera – Morandes one to one – Chile	4.50	6.50	24.50
Malbec – Finca la Colonia coleccion - Argentina	4.75	6.75	27.00
Montepulciano -D'Abruzzo – Italy	4.25	5.75	23.00
Conde de Valdemar Rioja Crianza – Spain	5.25	7.50	30.00
Pinot Noir – Badet Clemant - France	5.25	7.25	27.00
Rioja Reserva - Finca Valpiedra - <i>Rioja</i> Spain			50.00
Pèppoli Chianti Classico, Villa Antinori			38.00
Privada (Malbec/Cabernet Sauvignon/Merlot)			40.00
Château Bernadotte, Haut-Medoc			45.00
Chassagne-Montrachet Rouge Vieilles Vignes			58.00
Barolo, Prunotto			69.00

