



THE FIVE FIELDS

Sample Menus

STARTERS

SEA & EARTH

Oyster/Duck, Scallop/Lime,
Lobster/Chard
(£10 Supplement)

FOIE GRAS

Shimeji Mushrooms and Beetroot

WINTER

Kohlrabi, Jerusalem Artichoke and Egg

BRASSICAS

Kale, Oyster and Cauliflower

CELERIAC

Parsley, Garlic and Roots

RADISH

Cranberry, Tomatillo and Sea Bream

DINNER MENU

MUTTON

Hazelnut, Lovage and Swede

TURBOT

Seaweed, Garlic and Sprouting Broccoli

SHORT RIB

Parsnip, Blackcurrant and Grape Mustard

ROE DEER

Pumpkin, Seeds and Chanterelles

JOHN DORY

Artichoke, Mushroom and Leek

CHICKEN

Black Truffle, Cabbage and Potato
(£20 Supplement)

DESSERTS

CHOCOLATE

Coffee and Whiskey

RHUBARB

Vanilla and Jasmine

SPICED PEAR

Ginger and Hazelnut

PINEAPPLE BABA

Chantilly Cream and Cider Brandy

BANANA

Pecan and Cardamom
(Please allow 15 mins)

CHEESE

Selection of Cheeses
(£12 supplement as an extra course)

Three courses £75

This is a sample menu. Dishes may change daily and with the season. VAT included at the current rate. A discretionary service charge of 12.5% will be added to your bill.





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Sample Menus

TASTING MENU

RAW BAR

Shellfish & Citrus

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LOBSTER

Radish and Coconut

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FOIE GRAS

Seaweed & Eel

~

TURBOT

Mussels and Garlic

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BABY ARTICHOKE

Black Truffle & Crosnes

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SHORT RIB

Carrot and Lovage

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COCONUT

Mint and Mandarin

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CHOCOLATE

Coffee and Hazelnut

£90 per person for the table to enjoy together
£175 with wine pairings

