

## TEA

£

PER POT 2.30

English Breakfast, Earl Grey  
Darjeeling, Lapsang Souchong  
Sencha, Jasmine  
Rooibos, Red Berry  
Triple Mint, Camomile  
Lemongrass & Ginger

## SMOOTHIES

£

Freshly blended all year round 3.95  
*Please allow 5 mins to prepare*

Cucumber Refresher  
Cucumber, mint, apple juice  
& lime

Very Berry  
Berries, banana, almond milk,  
chia seeds

Back to Work Booster  
Oats, banana, cinnamon, honey

Clean Green  
Avocado, spinach, cucumber,  
lime, banana

## SOFT DRINKS

£

San Pellegrino 2.50  
Limonata, Blood orange,  
Pomegranate

Ginger beer 2.50  
Fentiman's Victorian

Elderflower cordial 2.50  
served still or sparkling

Fresh apple juice 2.75

Fresh orange juice 2.75

Coke 2.50  
330ml icon bottle

Diet Coke 2.50  
330ml icon bottle

BELU bottled water 2.00  
250ml still or sparkling

750ml still or sparkling 3.50

## SPIRITS

£ 25ml 50ml

House spirits 4.00 6.00

Mixers 1.50  
Coke / Diet Coke /  
Lemonade / Tonic

## COFFEE

£

Espresso 2.40

Double Espresso 2.60

Macchiato 2.70

Americano 2.65

Flat white 2.75

Latte 2.80

Cappuccino 2.80

Mocha 3.00

Hot chocolate with marshmallows 3.00

Syrup: vanilla, hazelnut and caramel 0.50

## RED

£ 175ml 250ml Bottle

Urmeneta Merlot 2017 5.00 7.00 20.00  
Medium body, soft well rounded tannins  
and a flavourful finish

Martin Fierro Cabernet Sauvignon 2015 5.50 7.50 21.00  
Fully rounded, ripe fruit palate with sweet  
approachable tannins and a good length

## WHITE

£ 175ml 250ml Bottle

Chardonnay 2016 5.00 7.00 20.00  
Easy drinking, fresh and light with classic  
peach and melon flavours

Gravel & Loam Sauvignon Blanc 2017 5.50 7.50 21.00  
The chosen grapes across Marlborough region  
delivering unique fresh tropical flavours

## BEER & CIDER

£

Peroni | 330ml 5.1% 4.00

Peto Press | lightly sparkling medium cider 500ml 5% 4.50

Rushwood | lightly sparkling dry cider 500ml 5.5% 4.50

New Tradition | still cloudy medium dry cider 500ml 5% 3.00

### Cotswold Lagers

IPA | 330ml 5.2% 3.25

Premium Lager | 330ml 5%

Unfiltered Helles | vegan 330ml 5%

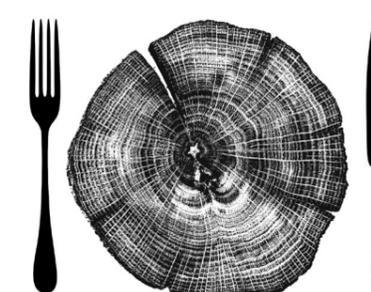
**Box Steam Brewery Ales** *Brewed locally in Holt* 4.50

Derail Ale | Indian pale ale 5.2%

Tunnel Vision | Amber bitter ale 4.2%

Funnel Blower | Vanilla porter ale 4.5%

Piston Broke | Hoppy & zesty golden ale 4.5



**THE FIELD KITCHEN**

## BREAKFAST (UNTIL 11AM) £

<b>Farmers Breakfast</b> Cumberland sausage, Stornoway black pudding, smoked bacon, confit tomato, thyme mushroom, beans, poached eggs, toast (gfo)	<b>11.00</b>
<b>Field Kitchen Breakfast Bowl</b> Granola, smoothie & fresh fruit bowl (vg)	<b>6.00</b>
<b>Oats</b> Porridge with honey and blueberries	<b>5.00</b>
<b>Smoked Bacon or Sausage Sandwich</b> Add egg <b>1.50</b>	<b>6.00</b>

## SIDES £

<b>Kitchen garden salad</b>	<b>3.50</b>
<b>Sweet and sour red cabbage</b>	<b>3.50</b>
<b>Paprika fries</b>	<b>3.00</b>

## BIKE BRUNCH

Every Weekend, 9 - 1

A free coffee with your brunch order from our All Day selection when you cycle to The Field Kitchen.

Get on your bike ...

## FIRE & FEAST: SPRING

Fri 5th April at 7pm - £30 pp

Join us for a 3-course seasonal celebration of hero ingredients lamb, wild garlic and rhubarb.

All served in style on sharing plates to the long tables in The Field Kitchen.

Start the evening with a welcome drink around the firepits in our courtyard.

Book your place:  
[thefieldkitchen.com/upcoming-events](http://thefieldkitchen.com/upcoming-events)

## ALL DAY (TO 3PM) £

<b>Hogs Pudding</b> Grilled asparagus and homemade hogs pudding, potato rosti, poached eggs	<b>9.00</b>
<b>Cullen Skink</b> Smoked haddock and sweetcorn, curry oil, crispy poached egg, chives	<b>9.50</b>
<b>Shakshuka</b> Eggs baked with a smoky tomato, butter bean & red pepper stew (v) Add chorizo <b>2.50</b>	<b>8.50</b>
<b>Buddha Bowl</b> Smashed avocado, citrus quinoa, sprouting broccoli, confit tomatoes, pomegranate, toasted seeds (vg)	<b>8.50</b>

## NIBBLES £

<b>Selection of home made breads &amp; butter</b>	<b>4.50</b>
<b>Marinated olives</b>	<b>3.50</b>
<b>Pork, sage and onion sausage roll, piccalilli</b>	<b>3.50</b>

## FROM MIDDAY (12 - 3) £

<b>Lamb Croquette</b> Pot roast shoulder of lamb croquette, baby potatoes, pea, feta and wild garlic salad	<b>11.50</b>
<b>Quiche</b> Quiche of the day, seasonal salads	<b>9.00</b>
<b>Goats Curd Salad</b> Beetroot, pickled turnip and goats curd salad, heritage carrots, candied hazelnuts (v)	<b>8.50</b>
<b>Sandwich of the week</b> See daily special board	<b>8.50</b>
<b>Soup of the Day (v)</b>	<b>6.00</b>

## FRESH & LOCAL

Where possible we buy from local farmers and producers. Our menus are always in season and change regularly to make the most of what's best each month.

Vegetables, fruits, herbs and salad leaves are picked from our kitchen-garden in the courtyard and car park. All carefully tended to by our gardener, Mike.

This home-grown produce comes in all shapes and sizes, just as nature intended.

We source meat from Ruby & White, the South West's leading purveyor of bespoke meats. Our fish is fresh out of British waters.

All our bread, cakes and biscuits are baked on the premises. Gluten-free alternatives are available on request. We buy our eggs from Southview farm which rears happy free range chickens.

And we are lucky to have good producers of cheese within the West Country. Jams, chutneys and sauces are made up weekly in our kitchens.

## KIDS ALL DAY\*

\*For children 12 years & under only

All at £6.00

Field Kitchen lunchbox: ham or cheese sandwich, fresh fruit, veg crisps, brownie bites

Cheddar and tomato pizza  
add ham **1.50**

Pork sausages and baked beans, toast

Haddock goujons, fries, peas

Pasta bolognese

## KIDS DRINKS £

Apple or orange juice **2.00**

Milkshake **3.95**  
Chocolate or Strawberry

Glass of milk **1.00**

Hot chocolate **1.75**

Babycino **1.00**

Cawston Press juices **1.75**

Apple & Pear

Apple & Berries

Apple & Mango

## KIDS SWEETS £

Brownie **2.00**

Brownie with ice cream **4.00**

Ice cream **2.50**

Chocolate or vanilla

## SWEETS & TREATS

See our selection of cakes and sweet treats.

## ALLERGIES

Before ordering, please notify staff of any allergies, intolerances or dietary requirements you might have.

cn: contains nuts / dfo: dairy free option / df: dairy free / gf: gluten free / gfo: gluten free option / v: vegetarian / vgo: vegan option / vg: vegan

## LAKES & WALKS

Step into our field to find two lakes and 32 acres of countryside. If you're the adventurous type, why not join Glove Dippers, our open-water swimming club? Members can swim in the top lake any day of the year during opening hours. Find out more at [glovedippers.club](http://glovedippers.club).

Or walk off your lunch with a gentle 30-minute stroll across the fields to Great Chalfield Manor.

## MEETING ROOM HIRE

Glove Factory Studios has two meeting rooms seating up to 8 people each. The Field Kitchen can also be hired for larger groups, comfortably seating up to 80 people.

Refreshments, pastries or buffet lunch options can be arranged when you book.

Call 01225 784 080 or email [info@glovefactorystudios.com](mailto:info@glovefactorystudios.com)

## THE FIELD KITCHEN

A place for outsiders, adventurers and the earnest. We enjoy being part of an organically evolved food community, with a strong emphasis on local. Our menu is seasonally driven and focuses on honest food with a big respect for culinary skills packed with fresh flavour.

## BOOKINGS

Table for six or more? Please book your table in advance.

01225 784 081  
[enquiries@thefieldkitchen.com](mailto:enquiries@thefieldkitchen.com)  
[www.thefieldkitchen.com/book-a-table](http://www.thefieldkitchen.com/book-a-table)

## OPEN

Monday to Friday 8.30 - 4.30  
Saturday 9 - 4.30 / Sunday 9 - 4

## PRIVATE HIRE & CATERING

We offer private dining and exclusive hire of The Field Kitchen for intimate groups or larger parties, weddings, or lunches for up to 150 guests. Tipis or marquees for larger events can be staged by the lakes or in our parkland. We also cater for private events off site.

To find out more please contact [enquiries@thefieldkitchen.com](mailto:enquiries@thefieldkitchen.com) or 01225 784 081.

## EVENTS

Our 2019 events calendar includes a wide range of day and evening events. We've something for foodies, families, culture vultures, adrenaline junkies and the enterprising. Jump over to our website to be inspired, then simply book online.

## GLOVE FACTORY STUDIOS

Is a workspace hub for small and growing businesses primarily in the digital, design and communications industries. If you are interested in joining the community here, contact Tom Marshall, 01225 784 080 [tom@glovefactorystudios.com](mailto:tom@glovefactorystudios.com)

Please respect the people at work and keep noise to a minimum around the courtyard studios, thank you.

