

TEA	£
Iford Manor Teas	
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
<i>Please allow 5 mins to prepare</i>	
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 Limonata, Blood orange, Pomegranate	2.50
Ginger beer Fentiman's Victorian	2.50
Elderflower cordial served still or sparkling	2.50
Fresh apple juice	2.75
Fresh orange juice	2.75
Coke 330ml icon bottle	2.50
Diet Coke 330ml icon bottle	2.50
BELU bottled water 250ml still or sparkling	2.00
750ml still or sparkling	3.50

SPIRITS	£	25ml	50ml
House spirits	4.00	6.00	
Mixers Coke / Diet Coke / Lemonade / Tonic		1.50	

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 Medium body, soft well rounded tannins and a flavourful finish	5.50	7.50	22.00	
Martin Fierro Malbec 2017 Fully rounded, ripe fruit palate with sweet approachable tannins and a good length	5.50	7.50	22.00	
WHITE	£	175ml	250ml	Bottle
Dark Horse Chardonnay 2016 Easy drinking, fresh and light with classic peach and melon flavours	5.50	8.00	22.00	
Gravel & Loam Sauvignon Blanc 2017 The chosen grapes across Marlborough region delivering unique fresh tropical flavours	6.00	8.00	24.00	
Canaletto Pinot Grigio 2016 Elegant dry wine with floral notes and fresh flavours which provide a crisp finish	5.00	6.50	19.00	

BEER & CIDER	£
Peroni 330ml 5.1%	4.00
Iford Ciders	4.50
Peto Press lightly sparkling medium cider 500ml 5%	
Rushwood lightly sparkling dry cider 500ml 5.5%	
New Tradition still cloudy medium dry cider 500ml 5%	
Cotswold Lagers	4.00
IPA 330ml 5.2%	
Premium Lager 330ml 5%	
Unfiltered Helles vegan 330ml 5%	
Box Steam Brewery Ales <i>Brewed locally in Holt</i>	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	



BREAKFAST (UNTIL 11AM) £

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

SIDES £

Selection of home made breads, butter & dips	4.00
Kitchen garden salad	3.50
Paprika fries	3.50
Marinated olives	3.50
Sausage Roll	4.50

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 ...

EASTER EGG HUNT

Mon 22nd April, 10am - 3pm

Join us for some family fun and games in our Easter Egg Hunt.

Can you find all the clues hidden around our fields and courtyard to claim your tasty reward?

Head to the kitchen with your tribe when you arrive to buy your hunt card.

There'll be tasty snacks and drinks available throughout the day for explorers of all ages.

BRUNCH (TO 3PM) £



Hanger Steak Steak, chimmichuri, fries, rocket salad	13.00
Avocado Smashed avocado, tomatoes, poached eggs, dukkha Add feta 1.00	9.00
Salmon & Eggs Hot smoked salmon, scrambled eggs, chives, toast	8.50
Shakshuka Eggs baked with smoky tomato, butter bean & red pepper (v) Add chorizo 2.50	8.50

FROM MIDDAY (12 - 3) £

TFK Fish Finger Salad Pea & lemon salad, watercress, wild garlic tartare sauce Add bread 1.50	9.00
Quiche Quiche of the day, seasonal salads	9.00
Salad Bowl Selection of salads (see daily board) (v)	7.50
Sandwich of the week See daily special board	8.50
Soup of the Day (v)	6.00
Sausage Roll Pork, apricot and onion sausage roll, chutney. Served with salads of the day.	9.00

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, fries
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.

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

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
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 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

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

