

.....#fieldscanteen	20.02.15
brixton sourdough w house preserves & butter	2.8
or house cornbread (GF)	+ 0.2
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sprouted grain granola, suffolk yoghurt, burnt blood orange, pistachio	7.5
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house made crumpets, hay-smoked goats curd, wandsworth honey	7.5
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poached eggs, sourdough, cult of done hollandaise, drycure bacon	7.9
or hansen & lyderson salmon	9.0
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confit duck, toasted brioche bun w half-sour remoulade, duck crackling	9.5
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eggs on brixton sourdough: poached	5.5
fried	5.5
scrambled:	6.8
.....& sides:	
black cabbage / smashed avo	2.0
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coal grilled drycure bacon / smoked field mushrooms	3.0
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hansen & lyderson salmon	4.0
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.....bakery & sweet:	
anzac buscuit	2.0
peat smoked lardy cake	2.5
apple cake	3.6
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.....coffee & tea:	
workshop coffee co: espresso	2.0
espresso w 2.5 milk	2.2
espresso w 6.0 milk	2.4
espresso w 7.5 milk	2.5
koppi coffee roasters : single origin filter	2.5
rare tea co: royal air force blend, earl grey, english peppermint,	
english chamomile, green	2.5
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heron valley apple juice, wild nettle presse, cola, lemonade	2.5
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'Murder She Wrote' KA Black Grape Slushie	2.0
.....hard drinks:	
heron valley cider, kernel table beer / pale ale	4.0/4.5
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sparkling wine, white wine, red wine:	glass: 5.0 bottle 25.0

natural wine: we choose to work with wine makers who eschew conventional farming practices and focus on minimal intervention, organic or biodynamic methods. we price our wine outside of the restaurant model so you can enjoy them by the glass and bottle for the same price you would pay at a retailer.

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 Today we are cooking over suffolk birch wood w Clarence Court legbar eggs, un-homogenised dairy from Northiam Dairy in Suffolk, drycured gloucester old spot pork from M.Moens & Son Butchers in Clapham & faroe island salmon smoked by Ole Hansen in Stoke Newington.