	fieldscanteen 20.	.02.15
brixton sourdough w house preserves & butter or house cornbread (GF)		2.8
sprouted grain granola, suffolk yoghurt, burnt bl	lood orange, pistachio	7.5
house made crumpets, hay-smoked goats curd, wands		7.5
poached eggs, sourdough, cult of done hollandaise o		7.9
confit duck, toasted brioche bun w half-sour remo		9.5
eggs on brixton sourdough: poached		5.5
fried scrambled:		5.5 6.8
scrambled:	x sides:	0.0
	, bideb.	
black cabbage / smashed avo		2.0
coal grilled drycure bacon / smoked field mushroo		3.0
grirot diyeare bassa / bassaca ricra mabaros		
hansen & lyderson salmon		4.0
h	oakery & sweet:	
anzac buscuit peat smoked lardy cake apple cake		2.0 2.5 3.6
	coffee & tea:	
1.1. 66		0 0
workshop coffee co: espresso espresso w 2.5 milk		2.0
espresso w 2.5 milk		2.4
espresso w 7.5 milk		2.5
1		2 5
koppi coffee roasters : single origin filter		2.5
rare tea co: royal air force blend, earl grey, er english chamomile, green	nglish peppermint,	2.5
1		
heron valley apple juice, wild nettle presse, col		2.5
'Murder She Wrote' KA Black Grape Slushie		2.0
h	nard drinks:	
heron valley cider, kernel table beer/ pale ale		0/4.5
sparkling wine, white wine, red wine:	glass: 5.0 bottle	
natural wine: we choose to work with wine makers ing practices and focus on minimal intervention, we price our wine outside of the restaurant model glass and bottle for the same price you would pay	organic or biodynamic met l so you can enjoy them by y at a retailer.	hods.
Today we are cooking over suffolk birch wood w Cl homogenised dairy from Northiam Dairy in Suffolk, pork from M.Moens & Son Butchers in Clapham & far Hansen in Stoke Newington	larence Court legbar eggs, , drycured gloucester old	un- spot

follow the journey @fieldscafe & @mllkcoffee #fieldscanteen

Hansen in Stoke Newington.