



FOOD MENU

AVAILABLE ALL DAY
LAST FOOD ORDERS 30 MINUTES BEFORE CLOSING

gf Gluten Free
gfo Gluten Free Option
v Vegetarian
vo Vegetarian Option
vg Vegan
vgo Vegan Option
Additional charge may apply

Hot Rolls

Bacon ^{gfo vo vgo}	4.75
Sausage ^{gfo vo vgo}	4.75
Egg ^{gfo v}	4.10
Bacon & Sausage ^{gfo vgo vo}	5.45
Bacon & Egg ^{gfo vo}	5.30
Bacon Sausage & Egg ^{gfo vo}	6.00
Sausage & Egg ^{gfo vo}	5.30
Add	
Mushroom ^{gf v}	0.85
Tomato ^{gf v}	0.75
Hash brown	1.00

Full English

Regular ^{gfo vo}	12.95
2 sausages, 2 bacon, 2 eggs, beans, 2 hash browns, mushrooms & toast	
Small ^{gfo vo}	9.95
1 sausage, bacon, egg, beans, mushrooms, hash brown, mushrooms & toast	

Homemade Fries

Skin on fries ^{gfo vo vgo}	4.30
Cheesy fries ^{gfo vo}	5.20
Chip Butty ^{gfo vo vgo}	5.00
Loaded fries:	7.95
Sausage & Cheese ^{gfo vo}	
Bacon & Cheese ^{gfo vo}	
Beef Chilli & Cheese ^{gfo}	
Veggie Chilli ^{gfo v vg}	

Nachos

Small Bowl ^{gf}	9.00
Sharing Plate ^{gf}	12.00
Served with cheddar cheese, sour cream, BBQ sauce, jalepenos & guacamole topped with:	
BBQ Pulled Pork ^{gf}	
Beef Chilli ^{gf}	
Veggie Chilli ^{gf v}	

PLEASE NOTE

ALL ITEMS ARE SUBJECT TO AVAILABILITY
EACH ITEM IS MADE FRESHLY TO ORDER
AND DURING PEAK TIMES YOU MAY
ENCOUNTER A WAIT



Brunch

BLT ^{gfo vo vgo}	9.50
Field House Style! Lightly toasted sliced bread with a salad garnish, coleslaw & crisps	
Eggs Benedict ^{gfo vo}	9.95
Served on an English breakfast muffin with 2 poached eggs, bacon and home-made hollandaise sauce	
Eggs Florentine ^{gfo v}	9.95
Served on an English breakfast muffin with 2 poached eggs, cooked spinach and home-made hollandaise sauce	
Eggs Royale ^{gfo}	11.50
Served on an English breakfast muffin with 2 poached eggs, smoked salmon and home-made hollandaise sauce	
Smoked Salmon Bagel ^{gfo}	9.55
Served with cream cheese, avocado cream & a salad garnish	
Toasted Tea Cake ^v	3.15
Toast & Butter ^{gfo v}	3.15
add jam or marmalade	
Beans on Toast ^{gfo v}	4.65
add cheese	
Egg on Toast ^{gfo}	4.65
Scrambled/fried/poached	
Soup of the Day	4.20
and roll	

Panini

Filling choices:	
Cheese & Tomato ^{gfo v}	9.00
Cheese & Onion ^{gfo v}	9.00
Tuna, Cheese & Red Onion Melt ^{gfo}	9.25
Bacon & Cheese Melt	9.25
Bacon, Brie & Mango ^{gfo vo}	9.55

Served with a salad garnish, crisps & coleslaw



Burgers

Homemade smashed burger:	
Minted Lamb	15.95
Beef	15.95
Chilli Bean ^v	15.50
Optional extras:	
Cheese	+1.00
Bacon	+1.35
Burger double up	+2.55

All served in either a brioche or bread roll, lettuce, tomato & gherkin. Served with onion rings, skin on fries, salad garnish & seasoned mayo

Texan Style Pulled Pork	14.95
BBQ pulled pork in either a brioche or bread roll served with coleslaw, a side salad & fries	

Pulled Pork & Apple	14.95
Pulled pork in either a brioche or bread roll served with a side salad, fries & mustard mayo	

Sweets & Desserts

Warm Cherry pie ^v	4.75
Served with custard or ice cream	
Fruit Scone ^v	4.95
Served with:	
fresh strawberries & whipped	
● cream or	
blueberry compote & whipped	
● cream	
Ice cream ^{vgo}	
Single scoop (tub or cone)	2.55
Double scoop (tub or cone)	3.95
Affogato	4.95

A shot of espresso served with a scoop of ice cream and a Biscoff biscuit

Please also see our counter for a selection of home baked treats

Gift
Vouchers
available

Venue Hire

Please feel free to talk to us about hiring the barn for private functions

Food Allergy or Intolerance

Please speak to the staff about the ingredients in your food or drink before ordering. We cannot guarantee any item is 100% free from contact with allergens

All our coffees are made with a double shot of our own Field House Blend. A delicious full bodied, bold coffee with dark chocolate notes

DRINKS MENU



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Hot Coffee

Americano	3.20
A long strong coffee made with a double espresso	
Add milk	
Affogato	3.45
A single shot of espresso, served with a scoop of ice cream and a Biscoff biscuit	
Babyccino	4.95
Hot steamed milk dusted with chocolate powder	
Cappuccino	2.55
A strong coffee with foamy milk dusted with chocolate powder	
Go large	
Cortado	3.95
A short intense drink with equal amounts of coffee and foamed milk	
Espresso	4.10
A short intense double shot	
Flat White	3.55
A double ristretto with milk	
Latte	3.20
A smooth mild coffee	
Go large	
Mocha	3.95
A combination of espresso, steamed milk and chocolate	
Add cream	
Add marshmallows	
White Coffee	3.95
A black coffee with cold milk added	
Add a syrup	4.10
Oat/Soya Milk	
Add a shot of Baileys/Rum/Whiskey	0.60

Hot Chocolate

Hot Chocolate	3.95
Made with Belgian chocolate drops	
Add cream	0.35
Add marshmallows	0.35
Add a syrup	0.60
Oat/Soya Milk	0.60
Add a shot of Baileys/Rum/Whiskey	2.50

Love our coffee?

Blended especially for us, it is a rich espresso blend designed for those who prefer a full bodied, bold coffee with chocolate undertones

Beans for sale:

250gms £9.00

500gm £17.90

1kg £34



Iced Coffee

Affogato	4.95
A single shot of espresso, served with a scoop of ice cream and a Biscoff biscuit	
Iced Cappuccino	4.80
Blended with ice	
Frappe	5.20
A sweeter, creamier blended cold coffee	
Latte	4.25
An espresso served over ice and cold milk	
Field House Special	5.60
Blended with ice and a scoop of ice cream	
add cream	0.35
Iced Mocha	5.60
Espresso, milk and chocolate	
Add cream	0.35

Milkshakes/Smoothies

Standard Milkshake	4.85
Made with your choice of ice cream	
Deluxe Milkshake	5.85
A larger shake topped with whipped cream & marshmallows	
Super Berry Smoothie	4.55
A blend of mixed red berries with an apple juice base	

Pineapple & Ginger Supershot	4.20
Pineapple, ginger, lemon juice and good pinch of turmeric	

Alcohol

Draught:	
Wold Top/San Miguel/Neck Oil	
Pint	£5.25
Half	£2.90
Ciders (can)	
Old Mout	£3.75
Inches	£4.50
Strongbow	£3.50
Wine - White/Red/Rose	
175ml	£5.00
250ml	£7.00
Bottle	£21.00
Prosecco	
125ml	£7.00
Aperol Spritz	£8.95
Bottle	£25.00
Spirits-Gin/Pink Gin/Vodka/Rum	
Single	£4.00
Double	£8.00
Mixers	£1.10
Baileys	£5.40
Pimms-	Glass £5.50
Jug	£15

Alcohol free

Guinness zero	5.90
Thatcher Cider 0% (500ml)	5.10
Pink Gin 0.0 & mixer	4.50
Wold Top Intuition 0.5%	4.00
Peroni 0.0% (330ml)	4.80

Tea

Teapot for one with a loose leafed tea choice of:	3.20
Decaffeinated	
A decaffeinated robust tea with a smooth flavour	
Earl Grey	
A delicious black tea made with natural oil of Bergamot, giving a delicate citrus flavour	
English Breakfast	
A full bodied blend of Indian & Chinese leaves creating an easy drinking tea.	
Gunpowder Green	
The leaves of this green tea are from Zhejand in China and have been rolled to open out when brewed.	
Peppermint	
Caffeine-free tea from Cuba with a fresh aromatic taste	
Red Berries	
Fruity berries and sweet jam flavours	
Yorkshire Tea in a mug	3.00
For those who prefer a traditional tea in a mug	

Chai Tea

Hot Chai Pot	3.50
Loose leaf chai tea served with milk on the side	
Dirty Hot Chai	3.95
Chai tea served with a shot of espresso & steamed milk	
Iced Chai	4.25
Chai tea served over ice and milk on the side	
Dirty Iced Chai	4.95
Chai tea served over ice with a shot of espresso & cold milk	
Dirty Deluxed Iced Chai	5.55
Chai tea served over ice with a shot of espresso blended with ice cream	

Soft Drinks

Coke/Coke Zero/Diet Coke	2.20
Fanta/7up	
Apple or Orange Juice	1.95
Bundaberg Ginger Beer	3.50
Orange Squash or Blackcurrant Squash	1.60
Bottled Water	1.50
Peach Iced Tea	3.00
Pink Lemonade:	
Still	3.00
Sparkling	3.50
J20 (still)	3.60
Apple & Mango	
Orange & Passionfruit	
Milk	1.65