

Fieldings Organic Dining



MENU

STARTERS

The Little Milk Company crispy brie, blackberry compote, thyme grilled baby gem (V) G MK
Garden salad - all of what our organic garden has to offer tossed in a local honey and red onion caramelized dressing (Vegan)

Pan fried seabream with a tuna tapenade, avocado Oil, and bean & chickpea stew F

Slow roasted Coolanowle pork belly, game jelly, apple & wild garlic soup MK

Pan fried Coolanowle chicken liver, bacon potato rosti, and young beetroot MK SP

MAINS

John Purcell's 10oz sirloin of beef, beef dripping potato fondant, beer braised curly kale, roasted parsnip, and crushed pink peppercorn jus MK, SP

Grilled rack of Coolanowle lamb, spiced red cabbage, gratin potato and natural jus MK SP
MD

Sean Ring's grilled chicken, kale risotto, and pan jus MK SP MD

Pan fried duo of turbot and scallop with zesty wholemeal couscous F M

Nut roast, tomato and thyme sauce, wild rocket (Vegan) MK G N (walnuts, hazelnuts, almonds)

SWEET TREATS

Chocolate brownie with raspberry ice-cream G E MK

Apple and summer berry compote with an oat crumble topping G MK

Victoria Sponge Baked Alaska. Sponge with..... SP G MK

Cheese board with blue cheese, goats cheese, red cheddar and oat cakes G MK

Freshly Brewed Tea or Coffee

€45

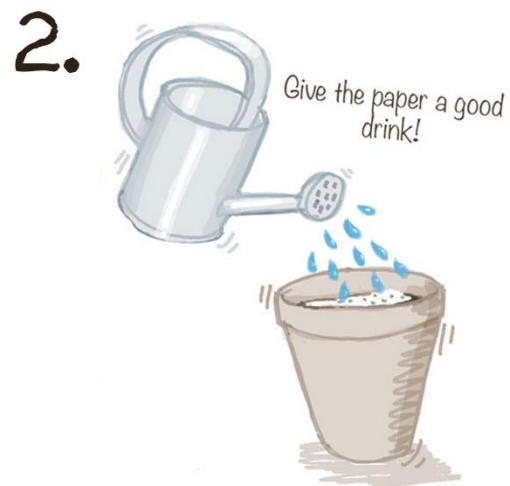
Allergens: G Gluten, C Crustaceans, E Eggs, F Fish, M Molluscs, S Soybean, P Peanut,
MK Milk, CY Celery, MD Mustard, SS Sesame Seed, SP Sulphites, L Lupin, N Nuts

The flowers of tomorrow are the seeds of today.

This menu is printed on seed paper. It consists of two thin layers of paper with summer flower seeds in-between. We encourage you to bring your menu home and plant it!

Turn over the menu for instructions on how to plant your paper.

This menu is printed on seed paper
and this is how you plant it...



#FieldingsOrganicRestaurant
#WoodlandsOrganicFarm