

SOFT DRINKS

Elderflower Presse	3.50
Ginger Beer	3.50
Appletiser	3.50
Coke/Diet Coke glass icon bottle	3.00
San Pellegrino	2.75
orange/lemon/blood orange	

Blenheim Palace Water

Drawn from a natural, underground water source in the grounds of Blenheim Palace	
Sparkling water 330ml/750ml	2.50/4.50
Still water 330ml/750ml	2.50/4.50

SMOOTHIES

All 4.95

The Big 5 strawberry, mango, kiwi, pineapple & apple
Passion mango, passion fruit, pineapple & apple
Strawberry Split strawberry, banana & apple
Detox ginger, carrot, banana & raspberry & apple

COLD PRESS JUICES

Orange Juice	3.95
Apple Juice	3.95
Ginger Zinger Carrot, ginger, lemon, apple	4.95
Immune Booster Orange, carrot, tumeric & ginger	4.95
J&F Kickstar Kale, spinach, lemon, ginger & apple	4.95
Summertime Honeydew melon, pineapple, apple	4.95

BEERS & CIDER

Estrella Damm, Spain, 5.4%	4.00
Peroni, Italy, 5.1%	4.00
Stowford press cider, UK, 4.5%	4.50
Kopparberg Alcohol Free, 0.05%	4.50
Scholar, Oxford 4.5% A first class English Bitter	4.75
Shotover Trinity, Oxford 4.2% A praiseworthy hoppy Ale	4.75
Matilda's Tears, Oxford 5.0% English IPA	4.75
Porter, Oxford 5.0% A masterful English Porter	4.75

Jacobs & Field

SPARKLING

	Gls	Btl
Drusian Prosecco DOCG Italy 11% Subtle Pale Award winning	5.50	25.00
Leroux Mineau Grand Cru Champagne France 12% Classic Elegant Delicious		60.00

WHITE WINE

	175	250	Btl
HOJ Sauvignon Blanc, Chile 12.5% v Zesty Refreshing Tropical	5.85	7.80	20.80
Castell Macabeu/Chardonnay, Spain 13% v Fresh Pale Fruity	6.20	8.90	24.00
Torre dei Vescovi Pinot Grigio, Italy 13% v Delicate Citrus Easy-Drinking	6.70	9.25	25.90
Rhino Tears Chenin Blanc South Africa 12% Crisp Dry Supports Rhino Conservation	7.50	9.80	27.50
Le Pied Marin Picpoul de Pinet France 12.5% v Light Floral Citrus			30.00
Antario Gavi di Gavi DOCG Italy 12% Intense Classic Fruity			35.00

ROSE

	175	250	Btl
Cadia Pinot Grigio Blush Italy 12% Delicate Light Fruity	5.95	8.60	22.50
Cote Mas Rose France 12.5% v Salmon Pink Crisp Fun	6.50	9.50	26.50

RED WINE

	175	250	Btl
HOJ Merlot Chile 13% v Soft Full Smooth	5.85	7.80	20.80
La Mura Nero d' Avola Italy 13% v Fruit-Driven Easy Drinking Organic	6.20	8.90	24.00
Claude Val Rouge France 13.5% v Rounded Spicy Rich	6.70	9.25	25.90
Puerta Vieja Rioja Tempranillo Spain 13% v Balanced Elegant Renowned	7.50	9.80	27.50
Finca Beltran Malbec Argentina 13.5% Velvety Full Powerfull			30.00
Zensa Primitivo Italy 13% v Intense Classic Fruity			35.00

COFFEE

Our coffee is roasted locally by
Jericho Coffee Traders

All our coffees can be decaffeinated
& made with full fat, semi skimmed,
coconut, oat or soya milk

Espresso	1.95/2.35
Macchiato	1.95/2.35
Americano	2.50
Flat white	2.95
Cappuccino	2.95
Latte	3.00
Mocha	3.00
Iced coffee	3.00
Hot chocolate	3.00
Chai latte	3.00
Extra shot	0.60

Syrups - vanilla, hazelnut, caramel all 50p each

TEA

2.50

Yorkshire	Camomile
Breakfast	Green
Decaf	Peppermint
Earl Grey	Ginger & Lemon

CAKES

Apple, rhubarb & custard	4.25
Sticky toffee & apple	4.25
Flourless peach & almond GF	4.25
Vegan carrot cake VE	4.25
Fig & orange loaf	3.50
Biscoff brownie	3.50
Salted caramel brownie GF	3.50

EGGS

SERVED ALL DAY

Shakshuka V two eggs baked with peppers, onion, tomato, spices, herbs & yoghurt. served with toasted sourdough	9.95
Gypsy Eggs two poached eggs, sauteéd potatoes, chorizo, jalapeños, spiced tomato sauce, butternut, peas & sourdough	10.95
Eggs Benedict poached eggs, toasted muffin, smoked streaky bacon & hollandaise	9.95
Eggs Florentine V poached eggs, toasted muffin, spinach & hollandaise	9.50
Eggs Royale poached eggs, toasted muffin, smoked salmon & hollandaise	9.95
Eggs California V poached eggs, toasted muffin, tomato paste, smashed avocado, fried tomato & hollandaise	9.50
Scrambled / Poached / Fried eggs on toasted sourdough	8.00
Add - Smoked salmon	4.00
Two rashers of Bacon	3.00
Lingfield Sausage	3.00
Two slices of Black Pudding	3.00
Spinach	3.00
Avocado	3.00
Veggie sausage	3.00
Grilled Halloumi	2.50
Baked beans	2.00
Roast tomato	2.00
Garlic mushrooms	2.00
Two hash browns	2.00

PASTRIES & TOAST

SERVED ALL DAY

Pain Au Chocolat	2.50
Croissant with butter & preserves	2.75
Apricot Danish	2.50
Sourdough toast with butter & preserves	2.50
Toasted English muffin , with butter & preserves	3.00
Granola mixed fruit compote, fresh berries, yoghurt, pomegranate & honey	7.50
Crunchy French toast brioche loaf, banana, mixed fruit compote, fresh berries & maple syrup	9.95
Add - two rashers of Bacon	3.00
- Nutella	2.00

Jacobs & Field

BRUNCH

SERVED ALL DAY

The Jacobs Breakfast Lingfield sausage, smoked bacon, black pudding, hash brown, garlic mushrooms, roast tomato baked beans, eggs & sourdough toast	12.50	The Field Breakfast V vegan sausage, avocado, spinach, hash brown, garlic mushrooms, roast tomato, baked beans, eggs & toast (swap out eggs for vegan)	12.50
Breakfast Baps served in a brioche bun Bacon - Sausages - Veggie sausages	6.50	Kedgeriee poached haddock, spiced basmati rice, sultanas, peas, herbs & poached egg	13.50
Add to your bap - Fried eggs	2.00	Vegan Vegetable Curry VE butternut squash, spinach, potatoes, chickpea, tumeric spiced rice & pico de gallo	12.50
- Hash Browns	2.00	Smashed Avocado V two poached eggs, sourdough, avocado, pomegranate, chilli (swap out eggs for vegan feta)	9.50
Sauteéd Mushrooms on sourdough VE with garlic, shallots & truffle oil, herbs	9.50		
Today's soup VE toasted sourdough & salted butter	6.50		

BURGERS

Smoked Bacon & Beef Burger truffle mayo, cheese sauce, crispy onions, cheddar cheese, tomato, gherkins, lettuce, onion	13.50	J&F Salad Bowl VE mixed leaves, gem, quinoa, roasted butternut squash, avocado, chickpeas, spring onions, blueberries, pomegranate & toasted seeds	13.00
Southern Fried Chicken Burger buttermilk chicken breast, bacon, cheese, tomato, gem, red onion, smashed avocado	12.50	Buratta & Butternut Squash V sun-dried tomatoes, avocado, mixed leaves, pomegranate, roasted pepper, roasted seeds, balasamic, orange zesty	14.75
Pulled BBQ Jackfruit Burger V smashed avocado, lettuce, tomato, red onion	12.50	Wild Mushroom & roasted beetroot salad VE warm salad of pan-fried wild mushrooms, beetroot, roasted squash with tarragon oil, bulgur wheat	14.75
Brunch Burger sausage patty, bacon, fried egg, hash browns & cheese	11.00	Add to your bowl - Grilled halloumi	2.50
		- Buttermilk chicken	4.00
		- Falafel	2.50
		- Smoked salmon	4.00
		- Vegan Feta	2.50

HOT SANDWICHES

Reuben salt beef, pickles, sauerkraut, swiss cheese & Russian dressing	9.50
Croque Monsieur baked ham, swiss cheese & bechamel	9.50
Pugwash fish goujons, pickles, gem, tomato & hollandaise	9.50

SIDES

Fries	3.50
Parmesan & truffle fries	4.50
Sweet potato fries	4.00
House salad	4.50

SALADS

WRAPS

Halloumi Wrap V crispy fried halloumi, roasted red pepper, sundried tomato, mixed leaves, houmous, & basil pesto	9.50
Southern Fried Chicken Wrap crispy chicken strips, gem, cheddar cheese, avocado, chilli mayo, tomato & red onion	10.50
Falafel Flatbread V (VE available) houmous, tzatziki, baby gem, tomato & chilli	9.50

V - Vegetarian
VE - Vegan
GF - Gluten Free

Please inform your server of any allergens or intolerances before placing an order - A full allergens list is available on request.

A discretionary optional service charge of 12.5% will be added to your bill. All gratuities are shared amongst the whole team.

BAR SNACKS

Halloumi Fries V chilli sauce	6.50
Salt & Pepper Squid chilli sauce & aioli	6.95
Crispy Whitebait tartare sauce	6.95
Jalapeño Peppers V aioli	7.50
Southern Fried Chicken Strips chilli mayo	7.50
Chipotle Cheesy Fries V (available vegan) Chipotle mayo, fries, cheddar cheese & spring onions	6.95
- add jalapeños	2.00
- add bacon	3.00
- add pulled bbq jackfruit	2.50

COCKTAILS

8.50

Bloody Mary vodka, tomato juice, Worcester, Tabasco, horseradish, lemon, celery & sherry
Aperol Spritz Aperol, Prosecco, soda & fresh orange
Raspberry Kir Royal Prosecco & Chambord
Espresso Martini vodka, Kahlua, espresso & sugar syrup
Golden Margarita gold tequila, Cointreau, lime & salt
Mojito golden rum, brown sugar, lime, mint & soda

Work with us.....

We are always looking for the next J&F superstar!
Front of house - Management - Kitchen
Drop us an email or speak to the manager



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