



"A Hub of the Community in a welcoming & cosy setting serving fresh food".

Jacobs & Field ALL DAY MENU



J&F Bloody Mary*	8.50
Absolut vodka, spiced tomato juice, tabasco, horseradish, lemon	
Freshly Squeezed OJ	4.75
Innocent Smoothies	5.00

BRUNCH CLASSICS

J&F Kedgeree	15.00
Smoked Haddock, curried rice, peas, sultanas, poached egg	
The Jacobs	13.95
Pork Sausage, streaky bacon, black pudding, hash brown, garlic mushrooms, roast tomato, baked beans, toast Choose Eggs: poached, scrambled, fried	
The Field V/VE	13.95
Vegan sausage, avocado, spinach, hash, garlic mushrooms, roast tomato, baked beans, toast (swap eggs for VE feta) Choose Eggs: poached, scrambled, fried	
Toasted Breakfast Ciabatta	7.50
Choose: Streaky Bacon or Two Pork Sausages or Two Vegan Sausages VE ADD: 2.50: Fried, Poached, Scrambles Eggs (2) Hash Browns (2)/Baked Beans/Garlic Mushrooms 3.00: Black Pudding/ Spinach/ Avocado/ Halloumi	

ON TOAST

Mozzarella	11.50
Avocado, basil pesto, harissa, sundried tomatoes	
Prosciutto	11.50
Humous, smoked garlic, tomato concasse, poached egg	
Feta & Chilli V	11.50
Smoked garlic paste, tomatoes, chilli flakes, zaatar, fried egg	
Smashed Avocado V	11.50
Two poached eggs, chilli, sweet & spicy roquito peppers (Swap eggs for VE feta)	
Craig's Crunchy French Toast V	11.50
Banana, fruit compote, oats, fresh berries, cinnamon, maple syrup	

WRAPS



JFC	11.50
Fried Chicken, cheddar, avocado, chilli mayo, tomatoes, onions	
Spicy Vegetable Medley VE	11.50
Mash, carrots, broccoli, onions, tomato concasse, rose harissa, roasted butternut squash, lettuce	
Halloumi & Spiced Mediterranean Vegetables V	11.50
Crispy chickpeas, humous, pesto, lettuce	

BURGERS



J&F Dirty Double Beef	14.00
Jalapenos, cheese, crispy & fresh onions, gherkins	
Crispy Chicken & Bacon	14.00
Cheese, avocado, tomato, gem, onions	
Breaded Smoked Haddock	14.00
Ciabatta bun, spring onions, pickles, lettuce, hollandaise	

EGGS

Gypsy	12.00
Poached eggs, potatoes, chorizo, jalapeños, spiced tomatoes, butternut, peas, toast	
Benedict	10.75
Poached eggs, muffin, streaky bacon, hollandaise	
Royale	11.00
Poached eggs, muffin, smoked salmon, hollandaise	
Spiced Ratatouille V	10.75
Poached Eggs, muffin, ratatouille vegetables, tahini, harissa, zaatar, hollandaise	
California V	10.75
Poached eggs, muffin, tomato paste, avocado, fried tomato, hollandaise	
Shakshuka V	11.50
Baked eggs, peppers, onion, tomato, spices, herbs, yoghurt, toast	
Scrambled/Poached/Fried, Toast	7.00
ADD: Smoked Salmon 4.00 3.00: Streaky Bacon/Pork Sausage/ Vegan Sausage/Black Pudding/ Spinach/ Avocado/ Halloumi/ 2.50: Hash browns/Baked beans/Garlic mushrooms	

SIDES

Cajun Waffle Fries	4.00
Parmesan & Truffle Fries	4.50
Fries	3.75
Halloumi Fries	6.50
House Salad	3.75



SOUP OF THE DAY, TOAST VE 7.00



SALADS 15.00

Grilled Goat's Cheese, Beetroot & Pear
Butternut, leaves, crispy onions, toasted seeds

Mozzarella & Avocado
Mixed leaves, toasted seeds, spring onions, tomato concasse, pine nuts, basil pesto, sweet & spicy roquito peppers

ADD:

3.00: Streaky Bacon/ Spinach/
Avocado/ Halloumi/ 2.50: Fried
Eggs/Cheddar/Hash Browns /Garlic
mushrooms



ALLERGENS: Please inform us of any allergens or intolerances before ordering. A full allergens list is available upon request. Whilst we have protocols in place to address the risk of cross contamination of allergens and nuts, we cannot guarantee their total absence in our food & drink.

GF: ALL OF OUR BREADS & TOASTS CAN BE SWAPPED FOR GLUTEN FREE TOAST

FOR OUR TEAM: A discretionary service charge of 12.5% will be applied to your bill. All gratuities are shared amongst the team. Thank You

***ALCOHOL:** Served from 11AM in line with our licence



@jacobsandfield
#jacobsandfield

Specials...

Our Head Chef Craig creates our Specials.

They are designed using seasonal & local ingredients (where possible) and accommodating certain desires from our guest's feedback.

If you ever have a Suggestion about a special, please let us know!

Your opinion really matters to us...

SOFTS

Elderflower Presse	3.50
Ginger Beer	3.50
Appletiser	3.50
Coke	3.75
Diet Coke/Zero	3.50
San Pellegrino	3.50
<i>orange/lemon/blood orange</i>	
Sparkling or Still Water	
330ml/750ml	2.50/4.50

COFFEE

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

Espresso	2.25/2.75
Macchiato	2.50/3.00
Americano	3.00
Flat white	3.25
Cappuccino	3.50
Latte	3.75
Mocha	4.00
Iced coffee	3.75
Hot chocolate	4.00
Chai latte	4.00
Extra shot	1.50

Syrups 75p
vanilla, hazelnut, caramel

TEA 2.95

English Breakfast
Decaf Breakfast
Earl Grey
Peppermint
Chamomile
Green
Fruit

Cakes...

Please ask the Team about our selection

SPARKLING WINE

Salgaraeda Prosecco, Italy 7.75
Individual 200ml bottles

Drusian, Prosecco, Italy 26.00
Subtle | Pale | Award winning

WHITE 175/250/BTL

HOJ 6.50/8.50/24.00
Sauvignon Blanc, Chile 12.5%
Zesty | Refreshing | Tropical

Castell 7.00/9.50/27.00
Macabeu/Chardonnay, Spain 13% v
Fresh | Pale | Fruity

Torre dei Vescovi 7.50/10.00/28.00
Pinot Grigio, Italy 13% v
Delicate | Citrus | Easy-Drinking

RED 175/250/BTL

HOJ 6.50/8.50/24.00
Merlot Chile 13% v
Soft | Full | Smooth

La Mura 7.00/9.50/27.00
Nero d' Avola Italy 13% v
Fruit-Driven | Easy Drinking | Organic

Claude Val Rouge 7.50/10.00/28.00
France 13.5% v
Rounded | Spicy | Rich

ROSE 175/250/BTL

Cadia 6.50/8.50/24.00
Pinot Grigio Blush Italy 12%
Delicate | Light | Fruity



BEER & CIDER

Estrella Damm, Spain, 5.4%	5.00
Peroni, Italy, 5.1%	5.00
Kopparberg Apple, SW, 4.5%	5.00
Kopparberg, 0.05%	5.00
Shandy Shack, UK 2.5%	5.00
<i>Rhubarb, Elderflower, Ginger Beer</i>	
Non-Alcoholic Lager 0%-0.05%	5.00

hello@jacobsandfield.com

01865 766990

Exclusive
Hire
Available

*We can cater for
any events!*