

SOFT DRINKS

Elderflower presse	3.50
Fentimans Ginger beer	3.50
Appletiser	3.50
Coke/Diet coke glass icon bottle	3.75
San pellegrino	3.50
orange/lemon/blood orange	
Sparkling water 330ml/750ml	2.50/4.50
Still water 330ml/750ml	2.50/4.50

Fresh orange juice	5.00
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MILKSHAKES

Strawberry	6.50
Chocolate	6.50
Salted caramel	6.50
Coffee	6.50

SMOOTHIES

Berry Go Round	6.50
Strawberry, blackberry, raspberry, apple	
Pash 'n Shoot	6.50
Passionfruit, mango, apple, pineapple	
Melon Refresher	6.50
Apple, melon, strawberry, mango	

BEERS & CIDER

Estrella Damm, Spain, 5.4%	5.00
Peroni, Italy, 5.1%	5.00
0% Lager	5.00
Kopparberg Cider 4.5%	5.00
Kopparberg 0.0%	5.00

SPARKLING

Salgaraeda Prosecco Italy 11% Individual 200ml bottles	7.75
Drusian Prosecco DOCG Italy 11% Subtle Pale Award winning	26.00

WHITE WINE

	175 / 250 / Btl
HOJ Sauvignon Blanc, Chile 12.5% v Zesty Refreshing Tropical	6.50 8.50 24.00
Castell Macabeu/Chardonnay, Spain 13% v Fresh Pale Fruity	7.00 9.50 27.00
Torre dei Vescovi Pinot Grigio, Italy 13% v Delicate Citrus Easy-Drinking	7.50 10.00 28.00

ROSE

	175 / 250 / Btl
Cadia Pinot Grigio Blush Italy 12% Delicate Light Fruity	6.50 8.50 24.00

RED WINE

	175 / 250 / Btl
HOJ Merlot Chile 13% v Soft Full Smooth	6.50 8.50 24.00
La Mura Nero d' Avola Italy 13% v Fruit-Driven Easy Drinking Organic	7.00 9.50 27.00
Claude Val Rouge France 13.5% v Rounded Spicy Rich	7.50 10.00 28.00

COFFEE

All our coffees can be decaffeinated & made with full fat, semi skimmed, oat or soya 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
Extra shot	1.50
Iced coffee	4.00
Hot chocolate	4.00
Chai latte	4.00
Syrups (Vanilla, Caramel, Hazelnut)	75p

TEA

2.95

Breakfast	Camomile
Decaf	Green
Earl Grey	Peppermint

EXCLUSIVE HIRE
AVAILABLE

Please ask a
member of the
team for details
or email

hello@jacobsandfield.com

COCKTAILS

8.00 each/ 2 for 14.00

Passionfruit margarita
Refreshing blend of tequila, cointreau, lime juice & passion fruit, creating a burst of tropical flavour

French martini
London gin, Chambord & pineapple juice

Espresso martini
Vodka, coffee liqueur, double espresso, sugar syrup with a smooth, velvety finish

Bloody Mary

Vodka, Big Tom, horseradish, Worcester sauce, Tabasco.
A bold and savoury cocktail with a spicy kick.

Aperol spritz
A classic favourite with Aperol, Prosecco, soda water, perfect for a sunny afternoon

Hugo spritz
Elderflower, Prosecco, a splash of soda water, fresh mint,

French 75
Gin, Prosecco, lemon juice, sugar syrup

CAKES

Please ask a
member of the
team for today's
selection

EGGS

SERVED ALL DAY

Shakshuka v	12.00
Two eggs baked with peppers, onion, tomato, spices, spinach, herbs & yoghurt. Served with toast	
Gypsy eggs	13.00
Two eggs baked with roasted potato & chorizo, butternut, peas, jalapenos, herbs & tomato sauce. Served with toast	
Gypsy king - add bowl of garlic king prawns	6.00
Eggs Benedict	11.00
Poached eggs, toasted muffin, smoked streaky bacon & hollandaise	
Eggs Royale	12.50
Poached eggs, toasted muffin, smoked salmon, crispy capers, dill dressing & hollandaise	
Eggs California	11.00
Poached eggs, toasted muffin, tomato, smashed avocado, fried tomato, tomato puree & hollandaise	
Eggs Reuben	12.50
Poached eggs, toasted muffin, gherkins, sauerkraut, Russian dressing, pastrami & hollandaise	
Cauliflower Benedict	12.50
Poached eggs, smashed avocado, cauliflower, herb dressing & hollandaise	
Scrambled / Poached / Fried eggs	7.00
On toast	
Add - Smoked salmon	4.00
Rashers of Bacon	3.50
Butchers Sausage	3.50
Two slices of Black Pudding	3.50
Spinach	3.00
Avocado	3.00
Veggie sausage	3.00
Grilled Halloumi	3.00
Baked beans	3.00
Roast tomato	3.00
Garlic mushrooms	3.00
Two hash browns	3.00

SOUP

Today's soup ve 7.00
Toast & salted butter

Jacobs & Field

BRUNCH

SERVED ALL DAY

The Jacobs Breakfast	14.50	The Field Breakfast v	14.50
Butchers sausage, streaky bacon, black pudding, hash brown, garlic mushrooms, roast tomato baked beans, eggs & toast		Vegan sausage, avocado, spinach, hash brown, garlic mushrooms, roast tomato, baked beans, eggs & toast (swap out eggs for vegan)	
Farmers breakfast	14.50	Spicy smoked salmon eggs	15.00
Two poached eggs, sauteed potatoes, chorizo, avocado, hash browns, spinach, cherry tomatoes, spicy tomato relish, gherkins & toast		Jalapenos, red onion, garlic, cheddar, feta, basil pesto, tomatoes on toast	
Toasted breakfast ciabatta	7.50	Crunchy French toast	11.75
Choose from bacon, sausages or vegan sausages Add - Fried, poached or scrambled eggs, hash browns, baked beans, mushrooms, black pudding, spinach, avocado, halloumi		Oats, banana, mixed fruit compote, fresh berries, cinnamon, maple syrup	

BURGERS

Double cheese burger	14.00	Sticky BBQ ribs	16.00
Bacon, brioche bun, tomato, gem, red onion, pickles, smoked garlic mayo, burger relish		Homemade coleslaw, skin-on fries & house salad	
Chicken burger	14.00	Pan fried chicken thighs	16.50
Buttermilk chicken breast, bacon, swiss cheese, brioche bun, guacamole, crispy onion, sumac onion, sour cream & herb		Spiced pepper & tomato, roasted butternut, cherry tomatoes, herb roasted potatoes	
Brunch burger	14.00	Roast salmon fillet	17.00
Sausage patty, bacon, fried egg, hash browns & cheese		Dauphinoise potatoes, red pepper salsa, herb salad	
Beer battered fish burger	14.00	Pan fried seabass fillet	17.50
Lettuce, tomatoes, pickles, tartare		Sauteed new potatoes, spinach, caper beurre noisette	

MAINS

WRAPS

JFC	12.50	Asparagus & poached egg	15.50
Buttermilk fried chicken breast, cheddar, avocado, chilli mayo, gem, tomatoes, onions		Mixed leaves, avocado, spring onion, salsa, garlic marinated cherry tomatoes, toasted seeds	
Crispy fried halloumi	12.00	Super food salad	15.50
Sun dried tomatoes, rocket, avocado, cucumber herb dressing, smoked garlic mayo		Blueberries, avocado, quinoa, pomegranate, spring onion, roasted squash, mixed leaves, beetroot, toasted seeds	
Herb marinated vegan feta wrap	12.00	Crispy coronation chicken salad	15.50
Heirloom tomatoes, avocado, lettuce, sumac spiced red onion, basil, chilli dressing		Mixed leaves, crispy marinated chicken, raisins, spring onions, pomegranate, red chillies	

SALADS

SIDES

Fries 4.00 - Parmesan & truffle fries 5.50 - Cajun waffle fries 5.00
Halloumi fries 6.50 - House salad 4.50

ON TOAST

UPGRADE: to baguette with Tyrell's vegetable crisps 3.50

Smashed avocado	12.00
Poached eggs, chilli, herbs, marinated tomatoes (swap eggs for vegan feta)	
Heirloom tomatoes & poached eggs	12.00
Garlic houmous, cucumber, basil pesto, rocket, sour cream	
Salted yoghurt & confit cherry tomatoes	12.00
Guacamole, herb oil, garlic, chilli, poached eggs	
Salami & Galbani mozzarella	12.50
Garlic, sun dried tomato puree, rocket, chilli dressing	
Smoked bacon, lettuce & tomato	12.50
Guacamole, smoked garlic mayonaise, sumac onions, parmesan	

PANCAKES

Pancake stacker	15.00
Fried egg, sausage, smoked streaky bacon, hash brown, roasted tomato, maple syrup	
Seasonal berry tower	14.00
Berry compote, fresh berries, maple syrup	
Bacon, banana & crispy onion	14.00
Maple syrup	
Smoked salmon	15.00
Herbed sour cream, poached egg	

ICE CREAM

Served with waffle cone

Single scoop	2.50
Double scoop	3.50
Triple scoop	4.75

Vanilla, Strawberry, Cookies & Cream, Salted Caramel

Add - Sauces (Chocolate, Caramel, Strawberry) 75p

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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