



Tuesday 31st July Supper

Two courses	18.5
Three courses	21.5

For the table

Hackney Wild sourdough with Longley Farm butter	2.5
Plate of almond stuffed queen olives	3

Starters

Lavestoke Buffalo Mozzarella, basil, Heirloom tomatoes,
Potted Morecombe Bay Shrimps, Cornish Crab
Suffolk pork rilette, pickles, toast

Mains

Brixham Hake, English Beans, Cured Ham
Spiced Lentils, Duck Egg, Scottish girolles
Barbary Duck Leg, Spiced Sausage, Lentil, Orange and Coriander yoghurt

Sweets

Yorkshire Rhubarb, Hampshire berry crumble, Dorset clotted cream
Bethnal Green Mess
Award Winning Yorkshire Blue Cheese, water biscuits, house chutney
Goes beautifully with a ice cold glass of Muscst, Domaine Seguela 2009 (125ml) 5

A Discretionary Service charge of 12.5% will be added to your bill

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