

# THE FIELD RESTAURANT

## BEVERAGES

		£
MEANTIME <i>London Lager</i>	330ml	4.5
MEANTIME <i>London Pale Ale</i>	330ml	4.5
BREWDOG <i>Dead Pony Club</i>	330ml VEGAN	5
GORDON'S GIN & <i>Fever Tree Tonic</i>	50ml	7.5

## WINE

*The wines on this list are vegan friendly, enjoy!*  
List by @jonnyraggett88 and Les Caves de Pyrene

### SPARKLING

		£ /	125ml glass	750ml bottle
NV VOUVRAY BRUT	<i>Catherine &amp; Pierre Breton, Loire, France</i>		8	40
<i>Light and reviving bubbles, with salinity made for aperitif and food #notchampagne</i>				

### WHITE

2016 FOLLE BLANCHE	<i>Pierre Luneau-Papin, Loire, France</i>		5	25
<i>Dry and fresh, a little fruity...ooh</i>				
2017 MUSCAT & XARELLO 'CORÀ'	<i>Loxarel, Penedes, Spain</i>			29
<i>Mineral, refreshing &amp; a salty tang to boot</i>				
2016 SOAVE 'CASTELCERINO'	<i>Filippi, Veneto, Italy</i>			35
<i>Rounded &amp; slightly fuller, dry &amp; aromatic, balanced with light acidity</i>				
2016 ASSYRTIKO 'EFRANOR'	<i>Sclavos, Cephalonia, Greece</i>		7.5	40
<i>Zippy &amp; complex, a sea breeze wine, intense &amp; delicious</i>				
2015 CHARDONNAY 'LE PETIT TETU'	<i>Jean-Marie Berrux, Burgundy, France</i>			55
<i>Unfiltered old school Burgundy, a touch oxidative, mineral driven &amp; pure</i>				

### RED

2017 MONASTRELL 'TRAGOLARGO'	<i>Bernabe Navarro, Levant, Spain</i>		5	25
<i>Bright, energetic and light red, drinkable AF</i>				
2016 VDP COTEAUX L'ARDECHE	<i>Dom. des Vigneaux, Rhone, France</i>			29
<i>Peppery Syrah, not too dense, dark &amp; moreish, made for food</i>				
2015 'VOM KALK' RED BLEND	<i>Franz Weninger, Burgenland, Austria</i>			34
<i>Zweigelt, Cabernet Sauvignon, Merlot, salty &amp; smooth, a bit fuller</i>				
2016 BARBERA 'LE VERRANE'	<i>Vittorio Bera &amp; Figli, Piemonte, Italy</i>		7.5	40
<i>Deliberate touch of sparkle, a zippy, tight red from northern Italy, engaging</i>				
2016 HAUT COTES DE NUITS 'LE PRIEURE'	<i>Aurelien Verdet, Burgundy</i>			55
<i>True Pinot Noir, smoky, light, complex, spicy &amp; mouth-watering</i>				