

The Capital's Best Brunch Arrives in London Fields

Recently launched restaurant, 'The Field', is now offering London's best Plant Plus brunch, with appetising add-ons to suit everyone's tastes. The owners of The Field have created arguably the most inclusive brunch in the Capital. The entire menu starts vegan, however enthusiastic omnivores can add extra options such as ethically sourced eggs or bacon to sit alongside the house made Harrisra Baked Beans.



The Plant Plus brunch menu is notably the first of its kind in London, created with an emphasis on enticing and embracing vegans, vegetarians, pescatarians and not forgetting carnivores who want to try something new. Co-owners and chefs, Nik Williamson and Ryan Petty, have spent six weeks developing dishes that combine brunch classics with inspiring new dishes for the brunch aficionado.

Brunch is served every Saturday and Sunday from 11am to 4pm. Dishes range from £6 for The Field's House Granola with Coconut Yogurt and Rhubarb Mint Compote, to £10 for the Full Field – the restaurant's plant-based take on the full English breakfast. For boozy brunch lovers there's the option to enjoy two courses and bottomless Prosecco and / or Mimosa for just £35.

The Field also offers London's first plant plus tasting menu, which gives diners the option to add organic sustainably sourced meat or fish to their meal. All ingredients are carefully sourced in line with the restaurant's guiding ethical and environmental principles that promote sustainability and a reduction in the use of plastic.

ENDS

Editor Notes

Please credit images to Rob Jackson.

Opening hours: Wednesday Lunchtime – Sunday Afternoon. Lunch is served from 11am – 3pm and dinner from 6pm – 10.30pm. Sunday evenings - drinks and snacks until 7pm. Brunch is served on Saturday and Sunday from 11am – 4pm.

Bookings: can be made via the email address (reservations@thefieldrestaurant.com) or on the website (thefieldrestaurant.com). The Field is part of Fount London - fountlondon.com @fountlondon.

Nik Williamson's book The Grain Bowl is available to buy online and in Waterstones, Blackwell's and Foyles.

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