

G.O.A.T ROASTS

2 COURSES : £21 / 3 COURSES : £26

STARTERS

SMOKED MACKEREL PÂTÉ (GFA) 6.95

Toasted sourdough, smoked mackerel pâté, pink pickled onions & cucumber

HAM HOCK TERRINE (GFA) 6.95

Ham hock terrine, celeriac remoulade, toasted sourdough.

BETROOT PÂTÉ (V, GFA) 6.95

Toasted sourdough, beetroot & cashew pâté, topped with marinated beetroot, our award-winning Norfolk Mardler goat's cheese & toasted pumpkin seeds



OPENING TIMES

Mon - Sat: 8am - 5pm

(hot food until 4pm)

Sun: 9.30am - 4pm

(hot food until 3pm)

G.O.A.T Roasts are served from midday with last orders taken by 3pm.

ROASTS

WEEKLY CHANGING MEATS (2 OPTIONS) 17.00

Roast potatoes, roast carrot, buttered savoy cabbage, Yorkshire pudding.

Ask a member of the team for today's meat options.

VEGETARIAN NUT ROAST (V) 17.00

Roast potatoes, roast carrot, buttered savoy cabbage, Yorkshire pudding.

EXTRAS

Cauliflower cheese 3.50

Braised red cabbage 3.50

Extra Yorkshire pudding 1.50

DESSERTS

STICKY TOFFEE PUDDING (V) 6.00

Butterscotch sauce, vanilla ice cream.

WARM CHOCOLATE BROWNIE (V) 6.00

Roast cherries, vanilla ice cream.

THE GOAT SHED CHEESEBOARD (V) 9.00

Norfolk Mardler & Wensum White goat's cheeses, roast walnuts, grapes, crackers.



Follow us on Facebook, Instagram & X @fieldingcottage

#supportlocal

We believe it's really important to support our local producers, East Anglia has a lot to offer! So where possible our Kitchen team source all their ingredients from high quality, local producers for you to enjoy!

Please ask a member of the team if you require assistance regarding allergens and food intolerance.

V: Vegetarian VE: Vegan GFA: Gluten Free Available

Please be aware our food may contain or come into contact with common food allergies.

Think Green! A little favour please...like you, we want to do our best for the environment, so once you've made your choice, please pass me back to a member of the team for another customer to use - thank you!

