

FILDES

RESTAURANT

LUNCHTIME MENU

SOUP

Roast tomato, salsa verde, cheddar, sourdough croutons (V, G, SD, D) £9

BAGUETTES

*all served with skinny fries

"BLT" bacon, lettuce, tomato, garlic mayonnaise (G, E) £12

Smoked salmon, cucumber, lettuce, shallots, Caesar dressing (F, G, E, SD) £14

"French Dip" roast beef, caramelised onions, cheddar, horseradish, gravy (G, E, D, MU, SD, D) £14

SALADS

Greek salad, red onion, olives, feta, lettuce, cucumber, tomatoes, oregano, olive oil (PB, SD) £12

Caesar salad, grilled chicken, lettuce, anchovies, croutons, Parmesan (G, E, F, D) £15

Ploughman's, ham, cheddar, Stilton, pork pie, chutney, pickles, baguette (G, E, D, S, SD) £18

CLASSICS

Sweet potato, red pepper, chickpea & coconut curry, basmati rice, spiced poppadom (PB) £16

Smoked haddock & spring onion fishcakes, mixed chopped salad, aioli, skinny fries (F, G, E, SD) £16

"Ham, Egg & Chips" honey glazed bacon, two fried eggs, piccalilli, skinny fries (E, MU, SD) £16

BURGERS

*all served with skinny fries, *add bacon to any burger £3

6oz house beef patty, cheddar, lettuce, tomato, aioli, relish, brioche bun (G, E, D) £16

Crispy chicken, cheddar, lettuce, tomato, spicy mayonnaise, relish, brioche bun (G, E, D) £16

Spiced tofu, cheese, smashed avocado, lettuce, tomato, mayonnaise, brioche bun (PB, G, S) £16

SIDES

Freshly baked sourdough, sea salted butter (V, G, D) £5

Skinny fries, garlic mayonnaise (V, E) £6 / Parmesan & truffle skinny fries (D) £7

Padron peppers, burnt lemon, smoked chilli salt (PB) £8

PUDDINGS

Panna cotta, mango sorbet, passionfruit sauce (D) £8

Sticky toffee pudding, salted caramel ice cream (V, G, E, D) £8

Chocolate mousse, Chantilly cream, honeycomb (PB, S) £8

Allergen key:

(PB) = plant based (V) = vegetarian (N) = nuts (G) = gluten (D) = dairy
(SD) = sulphur dioxide (SE) = sesame (F) = fish (MO) = mollusc (MU) = mustard
(CE) = celery (C) = crustaceans (L) = lupin (S) = soya

Please let us know of any allergies, intolerances, or dietary requirements before making your order. Our allergen key above shows which allergens are present in all of our dishes. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens.

Please note a discretionary 12.5% service charge will be added to your final bill



CHAMPAGNE & WINES

SPARKLING

	125ml	Bottle
BELLE & CO, 0% Sparkling Brut	5	26
VINO POMONA PROSECCO, Italy	8	32
HENRI FAVRE BRUT, Champagne, France	12	60
JOSEPH PERRIER CUVÉE ROYALE, Champagne, France	11	62
MOET & CHANDON, Champagne, France		70
AYALA MAJEUR, Brut NV	12.50	70
VEUVE CLICQUOT NV, Yellow Label		85
BOLLINGER GRAND ANNÉE, Champagne 2012, France		199
DOM PERIGNON, Champagne NV		280
KRUG, Grand Cuvée		299

SPARKLING ROSÉ

BELLE & CO, 0% Sparkling Rosé	6	26
AYALA MAJEUR, Champagne Rosé	13	75
LAURENT PERRIER, Champagne Rosé		115

MAGNUM

MOET & CHANDON, Brut Imperial NV		159
LAURENT PERRIER, Champagne Rosé		199

WHITE

	125ml	175ml	250ml	Carafe	Bottle
BLACK COTTAGE, SAUVIGNON BLANC, New Zealand	6.75	8.75	11.75	18	34
DOMAINE DE MILES, CHABLIS PREMIER CRU 2023, France	12	16	19	28	52
ADEGA GUIMARAES, VINHO VERDE, Portugal	6	8	10	16	27
FUNKSTILLE, GRUNER VELTINER, Austria	7.5	9.7	13.75	19	36
NUGAN ESTATE, CHARDONNAY, Australia	5.75	7.75	9.75	15	29
FONTANAFREDDA, GAVI DI GAVI, Piedemonte, Italy	9	13	18	28	52
LANGLOIS, SANCERRE, Loire, France	9	12.5	15	27	45
CAVE DE L'ORMARINE, PICPOUL, France	6.75	8.75	11.75	18	34
REICHSRAT VON BUHL, BONE DRY RIESLING, Germany	8.75	10.75	15	21	39
CAVES MARTI SERDA, EL XITXARELLO, Catalonia, Spain	8.75	10.75	15	21	39
MONTPELLIER WINE BAR, SAUVIGNON BLANC, Chile	5	7	9	13	25
DOMAINE DE CABRIAC, VIOGNIER, France	11	12.50	15.50	27	45
LA MECANIQUE, VERMENTINO, Languedoc, France	5.75	7.75	9.75	15	29
TERRAZZE DELLA LUNA, PINOT GRIGIO, Italy DOC	5.75	7.75	9.75	15	29
LA HUIDA, ALBARINO, Spain	8.5	10.5	13.75	21	38

RED

CHATEAU GACHON, ST EMILION, France	9	12	15	23	42
DOPPIO PASSO PRIMITIVO SALENTO, Puglia, Italy	6	8	11	16	31
NUGAN ESTATE, SHIRAZ, Victoria, Australia	5.75	7.75	9.75	15	29
TALISMAN, PINOT NOIR, Hungary	5	7	9	13	25
VALDOMO SUPERIORE, CHIANTI, Tuscany	6.75	8.75	10.75	18	34
DOMAINE DE LAMBISQUE, COTES DU RHONE, France	6.5	8.5	10.5	17	33
BORDEAUX SUPERIOR, CHATEAU LE BRETON, France	8	10	13	20	37
7 FIRES, MALBEC, Argentina	5.5	7.5	9.5	14	27
CHATEAU FARGEUIROL, CHATEAUNEUF DU PAPE, France	15	18	22	36	65
AZABACHE, CRIANZA RIOJA, Spain	6	8	11	16	31
MONTPELLIER WINE BAR, MERLOT, Chile	5	7	9	13	25
JEAN GAMAY NOIR, France	7	9	12	19	35
POIS VIEJO, BOUCHON, Chile	5.5	7.5	9.5	14	28
THE CRUSHER CABERNET SAUVIGNON, California	8.5	10.5	13.5	21	38
THE AVIARY, CABERNET FRANC, California	5.75	7.75	9.75	15	29

ROSÉ

PURE PINOT GRIGIO, Italy	5	7	9	13	25
DIAMARINE COTES DU PROVENCE, France	5.75	7.75	9.75	15	29
WHISPERING ANGEL, COTES DE PROVENCE, France	8.75	12.75	16.75	26	49