

F O R K
A N D
F E L D
by Foodcreations

2026 FESTIVE MENU

FORK & FIELD



FOODCREATIONS.CO.UK



STARTERS

ROAST BUTTERNUT SQUASH SOUP* **V VG GF** AVAILABLE ON REQUEST
Drizzled with basil oil and topped with a goat's cheese and herb crumb served with warm crusty bread £7.45

CHICKEN LIVER & COGNAC PÂTÉ* **GF** AVAILABLE ON REQUEST
Topped with a herb clarified butter served with winter chutney and toasted brioche £8.95

GIN CURED SMOKED SALMON & CRAYFISH COCKTAIL **GF** AVAILABLE ON REQUEST
Wrapped in pickled cucumber and served with beetroot purée, lemon mayo, finished with caper berries and garlic crostini £10.95

PAN-FRIED SCOTTISH SCALLOP
Set on a bed of pea and mint purée, Stornoway black pudding and topped with an 'nduja sausage crumb £11.45

HAGGIS BONBONS*
Set on honey and mustard mayo, topped with shaved Parmesan and crispy Parma ham £8.95

COLLOPS OF GALIA MELON* **GF VG** AVAILABLE ON REQUEST
Served with a Champagne and elderflower jelly, topped with dried satsuma and lemon balm £8.45

WINTER SALAD OF CHICORY, FIGS & MATURE STILTON* **GF VG** AVAILABLE ON REQUEST
Drizzled with vinaigrette and finished with pomegranate and garlic croutons £8.95

CHORIZO & MANCHEGO CROQUETTES* **GF** AVAILABLE ON REQUEST
Served with roasted garlic aioli, chilli oil and topped with crispy Serrano ham £8.95

MAINS

ROULADE OF LOTHIAN TURKEY STUFFED* **GF** AVAILABLE ON REQUEST
Stuffed with sage and onion stuffing, accompanied by honey-glazed root vegetables, roasted baby potatoes and kilted chipolatas, and finished with a thyme and redcurrant jus £19.95

BRAISED CANNON OF BEEF* **GF** AVAILABLE ON REQUEST
Topped with a crisp haggis bonbon and served with honey-glazed root vegetables, roasted baby potatoes and a honey and mustard cream sauce £18.95

FESTIVE MAC & CHEESE* **GF V** AVAILABLE ON REQUEST
Topped with a mature cheddar and herb crumb, garlic focaccia served with festive slaw and fries £17.95

Enhance Your Mac & Cheese:
- Maple glazed pigs in blankets £3.95
- Smoked bacon and crispy onions £3.95
- Sriracha glazed crispy chicken £3.95
- Wild mushroom and vegetable crisps £3.95

LIGHTLY BATTERED FILLET OF SCOTTISH HADDOCK* **GF** AVAILABLE ON REQUEST
Served with hand-cut chunky chips, buttered garden peas, our own tartare sauce and chargrilled lemon wedge £18.95

PAN-FRIED FILLET OF SEA BREAM & ROASTED KING PRAWNS **GF**
Set on a bed of romesco sauce, baby potato and spring onion champ, buttered winter greens and root vegetable crisps £19.95

BEETROOT WELLINGTON* **VG**
With a cumin scented beetroot purée, beetroot crisps, sautéed new potato, braised red cabbage and tenderstem broccoli £18.95

CHICKEN & BLACK PUDDING ROULADE*
Stuffed with spinach, chestnut and Stornoway black pudding, served with braised red cabbage and roasted new potato covered in a Prosecco and onion cream £19.95

ROASTED RED PEPPER & SWEET POTATO GNOCCHI* **GF VG** AVAILABLE ON REQUEST
Finished with a sweet tomato and basil sauce, served with vegetable crisps and herb oil £18.45

GARLIC & ROSEMARY LAMB STEAKS
Served with roasted wild mushrooms, sautéed new potatoes, buttered winter greens and toasted pine nuts, finished with a sticky lamb jus £19.95

KING PRAWN, SMOKED SALMON & CHERRY TOMATO TAGLIATELLE **GF** AVAILABLE ON REQUEST
Topped with a lemon and garlic crumb and served with a slice of garlic focaccia £19.95

POSH BURGERS* - all £18.95

GF AVAILABLE ON REQUEST

Char grilled 6oz patty, served in a toasted brioche bun with lettuce and beef tomato, skinny fries and hand cut coleslaw

Choose from:

FESTIVE TURKEY BURGER - WITH BRIE AND CRANBERRY

LAMB AND MINT BURGER - TOPPED WITH CHILLI JAM AND HALLOUMI

WAGYU BURGER - TOPPED WITH STILTON AND BLACK PUDDING

WAGYU BURGER - TOPPED WITH CHEDDAR CHEESE, MAPLE GLAZED BACON AND A RICH GRAVY DIP

WAGYU BURGER - WITH HAGGIS AND CHEESE FINISHED WITH A PEPPERCORN CREAM

WAGYU BURGER - WITH SMOKED STREAKY BACON AND A FRIED EGG TOPPED WITH RAREBIT GLAZE

GRILL

240G PRIME SCOTTISH RIB-EYE STEAK **GF**
Served with rosemary roasted tomato, mushroom and roasted shallot, hand-cut chunky chips £32.95

Sauce Choices - all £3.95
Rich red wine jus
Peppercorn cream
Béarnaise sauce
White wine
Garlic cream

SIDES

MAPLE SYRUP GLAZED PIGS IN BLANKETS £5.95

BRUSSELS SPROUTS WITH SMOKED STREAKY BACON & ROASTED CHESTNUTS £5.95

CAULIFLOWER & BROCCOLI CHEESE GRATIN £5.95

BREADED BRIE BITES WITH CRANBERRY & CHILLI JAM GLAZE £5.95

HONEY-GLAZED ROOT VEGETABLES £5.95

DESSERTS* - all £8.45

HANDMADE STICKY TOFFEE & DATE PUDDING **VG GF** AVAILABLE ON REQUEST
Served with vanilla ice cream and toffee sauce, dusted with cinnamon-laced cocoa powder and finished with winter berries

RASPBERRY & LIME CHEESECAKE **VG GF** AVAILABLE ON REQUEST
Served with white chocolate sauce and candied peel

SOUR CHERRY & APPLE BAKEWELL TART **GF** AVAILABLE ON REQUEST
Topped with vanilla custard and lemon balm

PANETTONE BREAD & BUTTER PUDDING
With vanilla custard and candied peel

RASPBERRY SORBET **VG GF**
With figs and lemon balm

GLAZED CHOCOLATE ORANGE CRÈME BRÛLÉE **GF** AVAILABLE ON REQUEST
With ginger biscuits

V Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free

ICONS SHOW ADAPTABLE OPTIONS ONLY. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING.

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**TWO COURSE DEAL
WEDNESDAY & THURSDAY
2 COURSES £23.00**

ANYTHING WITH * INCLUDED IN OFFER