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26 Swellengrebel Street Swellendam Western Cape

+27

f.durand1@icloud.com

Field & Fork derives Its name from the culinary vision of bringing locally sourced quality produce from the field to your table.

Chefs Francois and Sophia serves these ingredients with a great passion for food and a dash of French flair.

Field & Fork is located in Swellendam's heritage area and forms part of the Drostdy Museum. Steeped in history and oozing character, this restaurant brings you modern style fare with panache. Our wines, as our food, are only sourced locally from award winning wine cellars.

Welcome to the Field&Fork!

A la Carte

or

3 course set dinner R415 Choice of starter, main and dessert

All our food is freshly prepared and might take a little longer than normal during busier times.

Please note that a <u>discretionary</u> service charge of 10% will be added to your final bill

Stantone

Creamy roasted red pepper and tomato soup with coconut milk and fresh basil

Pear and blue cheese tartlet with glazed walnuts and watercress

Slowly braised belly of pork with apple soup, garlic confit and Port jus

Kudu Carpaccio with creamed horseradish, shaved red onions and baby capers

Main courses

Pan fried Salmon Trout with warm Niçoise salad, basil pesto and black olive tapenade

Flambeed breast of free-range duck with sautéed Savoy cabbage, pancetta lardons pickled Shimeji mushroom and mushroom purée, glazed baby carrots, almonds and a whiskey sauce

Filet Mignon with chargrilled courgettes, parsnip purée, portobellini mushrooms and a brandy and green peppercorn sauce

Sautéed pork tenderloin with parsnips, caramelised shallots, burned apple purée, watercress and beer sauce

Baked phyllo Caprese tart with Fior Di Latte Mozzarella cheese, basil pesto and balsamic reduction

Desserts

Sticky toffee pudding with toffee sauce and ice-cream

Coconut milk Panna Cotta with citrus compote, lemon marmalade and bee pollen

Amarula Crème Brûlée with Madagascan vanilla bean

Vanilla ice-cream with toffee sauce and seasonal berries