

Field & Fork

— COUNTRY KITCHEN —
Est. 1750

Welcome to our Country Kitchen

In the historic heart of Swellendam, Field & Fork is set in the Old Secretary's House, a building that dates back to the 1750s. Surrounded by history and charm, it's a place to slow down, settle in, and feel at home. Now under new ownership since 2025, our focus is on refining and simplifying the experience, while keeping things warm, welcoming, and unpretentious. We are not fine dining—instead, we serve hearty, honest food, prepared with care and served with genuine hospitality. Next door, our owners also run the Country Deli, offering freshly baked bread, excellent coffee, flowers, and simple, comforting bites.

We hope you enjoy your time with us.

Stay warm, relax, and enjoy a slow, easy evening with us.

Starter

Butternut Soup

Slow-roasted butternut soup, finished with a touch of cream and toasted pumpkin seeds. Served with freshly baked ciabatta and butter R90

Creamy Roasted Tomato Soup

Slow roasted Roma tomatoes, blended with caramelised garlic and topped with basil pesto and crisp croutons. Served with freshly baked ciabatta and butter R90

Wild Mushroom Risotto

Creamy Arborio rice cooked with a selection of earthy mushrooms, finished with Parmesan and a drizzle of truffle oil R90

Also available as a main R210

Mussels in White Wine & Garlic Cream

Mussels cooked in a fragrant white wine, garlic and herb cream sauce, with a pinch of chilli. Served with freshly baked ciabatta R90

Also available as a main R210

Tipping is at your own discretion.

For tables seating 8 or more people, a 10% service fee will be charged

Thank you

Mains

200g Beef Fillet

Tender grilled beef fillet, finished with garlic and herb butter.
Served with winter roasted root vegetables and your choice of rustic fries or
homemade mashed potatoes. R290

Eisbein

Braised pork knuckle, served with homemade mashed potatoes, winter
roasted root vegetables, and a rich jus. R230

Lamb Ragù Tagliatelle

Slow- braised ground lamb in a rich tomato and red wine ragù with carrots,
celery, and baby marrows, gently tossed with tagliatelle. Finished with
Parmesan and a drizzle of olive oil R260

Basil Pesto Tagliatelle

Fresh Tagliatelle coated in a vibrant basil pesto, finished with Parmesan and
extra virgin olive oil R190
Option to add grilled garlic & herb chicken R70

Butter Chicken

Tender roasted chicken in a mild curry sauce. Finished with butter and
cream. Served with fragrant rice and a naan bread R230

Pan-Fried Fish

Delicate hake fillet pan fried in garlic butter, accompanied by rustic fries and
vibrant blanched green beans R230

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Desserts

Traditional Malva Pudding

A classic South African favourite, served warm with homemade custard and a scoop of vanilla ice cream R90

Amarula Crème Brûlée

Silky baked custard infused with Amarula, finished with a crisp caramelised sugar crust R90

Cake of the Day

Please ask your waiter about today's freshly baked selection R90

Side dishes

Country Root Vegetables R60

Homemade Mashed Potatoes R60

Rustic Hand-cut Fries R60 (With or without Truffle oil)

Side Salad R60

Additional Sauces

Mushroom l Pepper l Cheese R35

Kids menu

Kiddies Mac & Cheese R90

Kiddies Grilled Chicken Strips R90

Margherita Pizza R100

Hawaiian Pizza R140

Please note: Pizzas are prepared by our Country Deli next door

Two Scoops Ice Cream with Chocolate Sauce R60

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Wine list

MCC

Please ask our waiter for our house MMC per glass	65
TBC	350

White Wines

Wine per glass. Please ask our waiter for our house wine	55
Spier 1692 Chenin Blanc	190
Spier 1692 Sauvignon Blanc	190
Spier 1692 Rose	190
Spier 1692 Chardonnay	190
Springfield Life from Stone Sauvignon Blanc	280
Springfield Albariño 2024	280
Springfield Wild Yeast Chardonnay 2023	280
Arendsig Inspirational Chenin Blanc 2023	390
Charla Haasbroek Chardonnay 2025	360
Charla Haasbroek Cape White 2025	420

Red Wines

Wine per glass. Please ask our waiter for our house wine	55
Spier 1692 Merlot	190
Spier 1692 Cabernet Sauvignon	190
Spier 1692 Shiraz	190
Spier 1692 Pinotage	190
Olivedale Touriga Nacional 2021	310
Olivedale Tempranillo 2018	310
Springfield Whole Berry Cabernet Sauvignon 2022	310
Springfield The Work of Time 2019	390
Arendsig Pinotage 2024	380
Arendsig Shiraz 2023	380
Mountain View Baroque	420
Mountain View New World Blend	420

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Thank you

Beer/ Spirits

Beer

Devils Peak Lager 330ml R50

Windhoek Draft 440ml R50

Stella Artois 330ml R50

Devils Peak IPA R50

Savanna Light R50

Spirits

KWV 5 year Brandy R25

Jack Daniel's (American) Whisky R25

Jameson (Irish) Whisky R35

Johnnie Walker Black Label (Scottish) Whisky R45

Gin R25

Vodka R25

Alcohol- Free Beer

Savanna 0.0 R50

Devils Peak Alcohol- Free R50

Other

Aperol Spritz R95

Cocktail of the month R95 Ask your waiter

Soft Drinks

Mixers

Ginger Ale R25

Indian Tonic/ Pink Tonic R25

Sugar -Free Indian Tonic/ Pink Tonic R25

Lemonade R25

Dry Lemon R25

Soda Water R25

Tea/ Coffee

Pot of Earl Grey/ Five Roses/ Rooibos R40

Plunger Coffee R40

Espresso R30

Assorted Coffees R40

Please ask your waiter for specifics

Soft Drinks

Coke/Coke Light R30

Fanta R30

Appletizer/Graptizer R40

Orange Juice/ Cranberry Juice R30

Water

Still Water 350ml R25

Still Water 750ml R55

Sparkling Water 350ml R25

Sparkling Water 750ml R55

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