

Sample December Furrow 2023

Gordal Reina Olives £4.50
Marcona Almonds £4.50
Spanish Boquerones £6
Tempura mussels, soy & sesame dressing £7.50
Josper roast Chorizo £6
Devils on Horseback £6

From the Bar

Pear & Pomegranate Bellini £8.50

Sherry Negroni £10.50

Amontillado & cream sherry, spiced vermouth,
rosehip cup

Snowball £10.50

Advocaat, lime, cognac, prosecco

**The Furrow including sourdough bread made with our own cultivated yeast, cultured butter & sage pesto
£47 for 2 courses: £11 for third course (minimum 2 courses)**

Cauliflower velouté with St Austell Bay mussels, coriander & lime
Jerusalem artichoke with sweet lemon zest, shredded turnip tops pickled girolle & olive oil
Hand dived Orkney scallops, Josper roast celeriac, orange & thyme **£6 supplement**
Mackmyra whiskey cured Loch Duart salmon, pickled radish & dill mayonnaise
Confit pheasant rissole, chicory braised with honey & thyme & pomegranate.
Smoked wild mallard, Savoy cabbage, chestnuts, pickled cranberries & crispy shallots
with walnut dressing

Roast Cornish hake with fennel & red onion risotto, crispy calamari, chilli & dill dressing
Monkfish with braised leeks, a saffron & shrimp velouté, diced new potato & fresh coriander
Simply Grilled Cornish fish with buttered spinach, heritage potatoes & herb butter;
Fillet of Cod Whole lemon sole **£5 supplement** Whole Dover Sole **£17 supplement**
Yorkshire partridge, red onion Pomme Anna, golden beetroot, onion, sage & bacon stuffing
Josper grilled Veal cutlet with passata & Gremolata, grilled Hispi cabbage & brussels with chilli,
fresh lime & parmesan
Irish Hereford sirloin of beef, cauliflower, beef & liver faggot in cabbage, shallot cream & champ potato
Baked wild mushroom, celeriac & truffle pie, roast chestnuts, Chantenay carrots,
port & portobello mushroom sauce

Plum pudding soufflé, brandy anglaise & cinnamon ice cream (cooked to order allow 25 mins)
Glazed orange tart, Neals Yard crème fraiche & confit orange
Rich chocolate & hazelnut delice, Bailey's cream & praline anglaise
Buttermilk panna cotta caramelised apple & calvados
Plough Christmas pudding with boozy brandy butter & brandy sauce
Selection of 3 cheeses from our cheese menu, homemade biscuits & Plough damson cheese
Homemade Ice creams: Plum Pudding, Chocolate & Whisky, Hazelnut, Vanilla
Mini shortbread mince pie £1.80 each Chocolate truffle; Doorly's rum £1.80 each

**In support of Streetsmart we are adding a contribution of £1.00 to your bill,
this is a voluntary donation, if you do not wish to participate, please let us know**

Certified Irish Hereford Prime Beef

Hereford Beef from grass fed suckler herds, dry aged on the bone for a minimum of 28 days

We recommend cooking rare or medium. Well done for larger cuts will take much longer to prepare, cook & rest

To add a starter or dessert: Furrow Menu £12

Rib Eye - 'butchers' steak' juicy, high fat content & intermuscular sinew, more flavour £29 (280g)

Sirloin - textured, lean meat, fat marbling, served with fat & chain £30 (280g)

(chain is a small piece of fattier meat & connective tissue left on for flavour)

Fillet Tournedos - very lean, little or no fat £33 (220g)

Fillet Medallions - very lean, little or no fat £31 (220g) *limited availability*

Côte de Boeuf - 'cowboy steak', double rib cut, lots of fat & flavour, for 2 people to share £72 (690g)

Porterhouse - taken from the short loin, a T-bone for 2 people to share both sirloin & fillet £80 (825g)

limited availability

SIDES & SAUCES

Tartare Sauce £3

Peppercorn sauce £3

Bearnaise £3

Stilton Hollandaise £3

Triple Cooked Chips: hand cut fat or thin £5

Champ potato £5

Buttered new potatoes £5

Roast Portobello mushrooms, aged parmesan & chives £5

Grilled Hispi cabbage with gremolata £5

Buttered spinach £6.95

Roast cauliflower with almonds & thyme £5

Baby gem salad, apple, walnut & blue cheese dressing £5

Coffee - Fully Organic single origin - 'Marching In' a blend created by Northampton Saints Foundation students, Brazil Espirito Santos (south Brazil) & Colombia Finca Mi Terrunno. (Planadas region) – 100% direct trade Arabica Coffee selected & roasted by The Roastery at Bella Barista, Northamptonshire

Espresso, Macchiato £3.00

Double Espresso, Black Americano £4.00

White Americano, Cappuccino or Flat White £4.25

Latte £4.50

Loose Leaf Tea - Brew Tea Company, 100% rolled whole leaves, all natural ingredients, packed in Manchester, fabulous company, positive energy, great tea,

English Breakfast, Earl Grey, Decaffeinated Ceylon, Darjeeling,

Moroccan Mint, Green Tea, Chai, Lemon & Ginger, Apple & Blackberry £5.50 (pot for one)

Espresso Martini, Lake Vättern Svensk vodka, Tia Maria, espresso £9.50

Whisky Mac, Compass Box Artist Blend Whisky, Stone's Ginger Wine £8.50

Boozy Hot Chocolate, Cointreau, Michel Cluizel dark chocolate, cream & homemade cookies £8.50