

Sample Menu 2023

Nocellara del Belice Olives £4.50

Marcona Almonds £4.50

Josper roast padron peppers, aged sherry vinegar £4.50

Tempura mussels, soy & sesame dressing £6

Devils on Horseback £6

Marinated beef skewers, spring onion, chilli & ginger £6.50

From the Bar

Sting Like a Bee £11.50

Tequila Reposado, Chilli Liqueur, honey & lemon

Vault Coastal Dry Vermouth £6.50

with ice & lemon

Apple & Blackberry Bellini £8.75

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)

Honey roasted figs, burrata, grilled chicory & toasted Marcona almonds

Josper grilled hispi cabbage, warm potted shrimp, fennel, red onion, chilli & dill

Grilled smoked haddock, spiced tomato passata, courgettes, poached free range Arlington hen's egg

Whisky cured Loch Duart salmon, keta, pickled cucumber, potato & beetroot salad

Hand dived Orkney scallops, butternut squash, pumpkin seeds & red pepper **£6 supplement**

Balmoral venison carpaccio, pickled girolle mushrooms & red currants, watercress,
crème fraiche & pink peppercorn

Wild Sea bass, roast courgette, baba ghanoush & crisp aubergine, heritage potato with green olive & dill
£3 supplement

Simply Grilled Cornish fish with buttered spinach, heritage potatoes & herb butter;

Fillet of Cod

Fillet of Plaice **£4 supplement**

Whole Dover Sole **£17 supplement**

Free range Blythburgh pork cutlet, spicy braised runner beans, crispy potatoes,
sage gremolata & pork sauce

Roast veal loin, creamed chard, veal kidney casserole, potato galettes, sautéed sweetbread,
shallot confit & veal jus

Slow cooked Cornish lamb shoulder & roasted loin, Pomme Anna, butternut squash,
girolle mushrooms & lamb jus

Wild mushroom puff pastry tart, smoked onion puree, wilted greens, Romanesco cauliflower,
pickled shallot & radish

Gooseberry & ginger soufflé, lemon & lime sauce, vanilla ice cream (cooked to order 25 mins)

Glazed lemon tart, Neal's Yard Dairy crème fraiche & confit lemon

Dark chocolate & orange fondant, Jersey Double cream & chocolate sauce

Caramelised apple & blackberry tart, caramel sauce & blackberry ripple ice cream (cooked to order 25 mins)

Black cherry posset, griottine cherries, almond macaron with mascarpone mousse

Selection of 3 cheeses from our cheese menu, homemade biscuits & Plough damson cheese

Homemade chocolate truffle; Doorly's rum £1.80 each

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*

Chateaubriand for 2 people to share £80 (500g) *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 butternut squash, chilli, maple & toasted pumpkin seeds

Buttered spinach £6.95

Roast Romanesco cauliflower, lemon & thyme dressing & Marcona almonds £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 £11.50