

Sample Menu

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

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

Plough Bloody Mary £11.50

Horseradish Vodka (50ml), Fino Sherry,
Big Tom Tomato & Spice

The Sunday 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)

Wild mushroom velouté, mushroom duxelle & truffle croquette, & chives

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, limited availability

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 Plaice **£4 supplement** Whole Lemon Sole **£5 supplement** Whole Dover Sole **£17 supplement**

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

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

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

Roast Sirloin of dry aged Certified Irish Hereford Prime Beef, Yorkshire pudding, fresh horseradish,
duck fat roast potatoes, & seasonal vegetables

SIDES

Triple Cooked Chips: hand cut fat or thin £5

Roast Potatoes £5

Creamed potatoes £5

Buttered Heritage new potatoes £5

Buttered hispi cabbage & pancetta £5

Cauliflower cheese £5

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

Gooseberry & ginger soufflé, lemon & lime sauce, vanilla ice cream (cooked to order 25 mins)
Glazed lemon tart, Neal's Yard Dairy crème fraîche & 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

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
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

Sunday Roast Beef dry aged Certified Irish Hereford Prime Cote de Boeuf for 2 to share £125
(pre order only)

For 2 courses, choose starter or dessert from Sunday Furrow

A roast joint to share, served family style at the table.

Comes with all the traditional accompaniments: seasonal vegetables, duck fat roast & creamed potatoes, Yorkshire puddings, extra gravy & fresh horseradish sauce. A real feast.

Pre-order in advance of your booking by Friday morning