

Valentines Dinner

14th February 2024

Gordal Reina Olives £4.50
Marcona Almonds £4.50
Spanish Boquerones £6
Chicken Satay, peanut sauce £7.50
Devils on Horseback £6.50
Josper roast Chorizo £6.50

From the Bar

Old Fashioned £10.50

Eagle Rare 10 year old bourbon, sugar,
Angostura Bitters

Hildago La Gitana, Amontillado Sherry £9.50

Classic aperitif served chilled

Rhubarb Bellini £8.75

The Furrow including sourdough bread made with our own cultivated yeast, cultured butter & sage pesto
£58 for 3 courses

Oxtail soup, Oglesfield cheese toastie

Warm salad of Josper grilled cauliflower, sesame & cauliflower puree, pickled radish & rocket

Cashel Blue cheese brûlée, candied pecan, pickled rhubarb & watercress.

Portland crab, mustard mayonnaise & crispy quails' egg

Hand dived Orkney scallops, purple sprouting broccoli, pickled lemon & romesco *£7 supplement*

Duck liver pate, truffled Madeira jelly with warm brioche

Roast hake with Jerusalem artichoke, Cavolo Nero, roast gnocchi, lemon & thyme sauce

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

Butter roasted Guinea fowl breast & confit leg croquette, buttered leeks, pancetta & tarragon velouté

Josper grilled Trefranck venison steak, slow cooked venison potato bake & roast parsnip

Hereford Sirloin of beef pave, haricot beans & root vegetables, & bordelaise sauce

Fricassee of wild mushrooms, wild mushroom 'cottage pie', roast carrot, cavolo nero & tarragon

Josper grilled Certified Irish Hereford Prime steaks, roast portobello mushrooms, triple cooked chips
& peppercorn sauce

Rib Eye **£12 supplement** Sirloin **£13 supplement** Fillet **£16 supplement**

Côte de Boeuf for 2 people to share **£36 supplement**

Chocolate orange Soufflé, cointreau anglaise & chocolate chip ice cream

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

Yorkshire rhubarb & vanilla mousse, poached rhubarb, ginger macaron

Marinated pineapple, confit chilli & coconut ice cream

Michel Cluizel dark chocolate & coffee fondant with honeycomb ice cream

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

Homemade ice creams with almond tuille; vanilla, chocolate, rum & raisin, butterscotch ripple

Sorbet; dark forest fruit

Coffee or Tea with Valentines Chocolates **£6**

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

Double Espresso, Black Americano

White Americano, Cappuccino or Flat White

Latte

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

Espresso Martini, Lake Vättern Svensk vodka, Tia Maria, espresso £11.50

Hot & Smoke, Mezcal, Tia Maria, Creme de Cacao, Chilli Liqueur £8.00

Boozy Hot Chocolate, Cointreau, Michel Cluizel dark chocolate, cream & homemade cookies £9.00