

Sample Menu

Nocellara del Belice Olives £4.50
Marcona Almonds £4.50
Spanish Boquerones £6.00
Roast Chorizo £6.00
Devils on Horseback £6.00
Soy & sesame beef skewers, pickled ginger £6.00

From the Bar

Rhubarb Bellini £8.75

Frassinelli Prosecco, rhubarb juice

Old Fashioned £10

Eagle Rare 10 year old bourbon, sugar, Angostura Bitters

Hildago La Gitana, Amontillado Sherry £9

Classic aperitif served chilled

The Furrow including sourdough bread made with our own cultivated yeast, olive oil & olives
£47 for 2 courses: £11 for third course (minimum 2 courses)

Grilled loin of cod, miso sauce, sauteed bok choy, crispy shallots
Portland crab timbale, pickled cucumber & golden beetroot, lemon, lime & coriander
Double baked Colston Basset Stilton soufflé, candied pecan & rhubarb salad
Foraged St George mushrooms, asparagus, spinach & tarragon cream sauce
Irish Hereford beef carpaccio, watercress, aged parmesan & spring truffle

Roast fillet of Chalk Stream trout, Jersey Royal potatoes, sprouting broccoli, & watercress velouté

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

Fillet of Cod Whole Lemon Sole **£4 supplement** Whole Dover Sole **£17 supplement**

Josper grilled Cornish lamb mini rack, butter bean mash, spring cabbage, mint pesto & rosemary sauce

Grilled fillet of veal, veal liver, spinach, fricassée of St George mushrooms & veal sweetbreads,
grilled roscoff onion & crisp potato galette

Slow smoked Blythburgh pork shoulder, sautéed cavolo nero, crispy garlic polenta,
gremolata & pork jus

Roasted cauliflower & St George mushrooms, Yellison's goats' cheese bon bons
& red onion marmalade

Yorkshire rhubarb soufflé, vanilla anglaise & toasted oat ice cream (cooked to order allow 25 mins)

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

Lemon grass panna cotta with candied pineapple, mango & almond brittle

Michel Cluizel baked chocolate ganache, salted caramel, caramelised salted peanuts & clotted cream

Ice cream Trio; "Sticky Toffee" (Sticky date & walnut, vanilla, caramel) candied walnuts & toffee sauce

Sorbet; blackcurrant

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

Homemade chocolate truffles; 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 Seam £9

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 Jersey Royal potatoes £6.50

Roast Portobello mushrooms, aged parmesan & chives £5

Buttered spinach £6.95

Roast Romanesco cauliflower, wood roast pepper & toasted almonds £5

Sprouting broccoli, green olive & thyme dressing £5

Warm butter bean salad with chilli, garlic & lime £5

Coffee - Fully Organic single origin - 'Marching In' a blend created by Northampton Saints

An unforeseen fault occurred overnight on our coffee machine. The technical team at Bella Barista are working hard to resolve the issue, but for today we are unable to offer any coffee service. We apologise for any inconvenience.

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 £10.50