Sample Menu

Marcona Almonds £5
Gordal Reina Olives & Caper Berries £5
Spanish Boquerones £6.50
Chicken Tikka with raita £7
Devils on Horseback £6.50
Josper roast Chorizo £6.50
Manchego, sheep's milk cheese with truffle honey £6.50

From the Bar

Botivo Paloma £8.50
Botivo, Pink Grapefruit Soda

Sting Like a Bee £13.50
Tequila Reposado, Chilli Liqueur, honey & lemon

Apple & Blackberry Bellini £9.60

The Furrow **including sourdough bread made with our own cultivated yeast, cultured butter, almond & sage pesto £55 for 2 courses: £12 for third course** (minimum 2 courses)

La Perla burrata, rosemary, braised chicory, orange, radicchio & celeriac crisps

Jerusalem artichoke risotto, braised Sharnbrook leeks, pecorino Il Fiorino & rosemary oil

Roast line caught cod pave, caper & dill potato cake, brown crab butter sauce

Hand dived Orkney scallops, saffron onions, roast red pepper & black olive dressing ***£6 supplement***

Plough hot smoked Merrifield duck breast, pickled Girolle mushrooms & redcurrants, watercress & walnut dressing

Cornish Monkfish medallions, crispy Brussel sprouts, saffron potatoes, Bouillabaisse sauce & gremolata ***£6 Supplement***

Simply grilled Cornish fish with buttered spinach, Heritage potatoes & herb butter;
Loin of Line Caught Cod Fillet of Plaice ***£8 Supplement***
Whole Lemon Sole ***£7 Supplement*** Whole Dover Sole ***£20 Supplement***

Slow cooked lamb shoulder noisette roll with sautéed lamb sweetbreads, Sharnbrook cavolo nero, flageolet bean, fennel & red onion casserole

Balmoral venison loin, charcoal roasted celeriac, creamed local savoy cabbage, potato & root vegetable bake

Roast Yorkshire partridge, bubble & squeak, roasted carrot & parsnips, bacon, & game sauce

Josper grilled Sharnbrook cauliflower, Oyster mushrooms, Yellison's goats' cheese bon bons & onion relish

Gooseberry souffle, toasted oat ice cream & vanilla anglaise (allow 25 mins)

Baked dark chocolate delice, toasted peanuts, Ivy House double cream & Bourbon caramel sauce

Sorrento Lemon tart, Neal's Yard dairy crème fraiche & confit lemon

Caramelised apple & calvados brûlée with cinnamon brandy snap

Selection of 3 cheeses from our cheese menu, homemade biscuits & Plough quince ***£4 supplement***

Bowl of homemade ice creams with almond tuille; Tahitian vanilla, dark chocolate, Honeycomb, blackberry ripple Sorbet; blackcurrant

Homemade chocolates, selection of three; Cointreau, Bourbon caramel, coffee & Tia Maria £6

In support of Food etc, Bedford based charitable organisation empowering people to make better food choices, teaching a variety of disadvantaged communities to cook inexpensive, healthy & tasty meals.
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 £15 Seam Menu £10

Rib Eye - 'butchers' steak' juicy, high fat content & intermuscular sinew, more flavour *£32* (280g)

Sirloin - textured, lean meat, fat marbling, served with fat & chain *£34* (280g)
(chain is a small piece of fattier meat & connective tissue left on for flavour)

Fillet Tournedos - very lean, little or no fat *£39* (220g)

Fillet Medallions - very lean, little or no fat *£37* (220g) ***limited availability***

Sharing steaks below are for 2 people to share, for every extra person sharing £25

Chateaubriand for 2 people to share *£92* (500g) ***limited availability***

Côte de Boeuf - 'cowboy steak', double rib cut, lots of fat & flavour, for 2 people to share *£82* (690g)

Porterhouse - taken from the short loin, a T-bone for 2 people to share both sirloin & fillet *£90* (825g)

SIDES & SAUCES

Tartare Sauce *£3.50*

Peppercorn sauce *£3.50*

Bearnaise *£3.50*

Stilton Hollandaise *£3.50*

Hand cut chips with beef dripping *£6*

Buttered Heritage potatoes *£6.50*

Roast garlic mash with fresh black truffle *£6*

Crisp Brussel sprouts with chilli, lime & pecorino Il Fiorino *£6*

Roast Portobello mushrooms with aged parmesan & chives *£6*

Piccolo parsnips roasted with The Little Pyghtle honey *£6*

Buttered spinach *£6.50*

Brook Farm Mizuno salad leaves, shallot & Dijon dressing *£6*

Coffee – Supremo hand roasted & blended by Coffee World, Milton, Cambridge.
The blend is a mix of Colombian, Brazilian & Indian coffee beans with tasting notes of chocolate, honey & biscuit. This blend delivers a smooth & slightly fruity finish.

Espresso, Macchiato	£3.50
Double Espresso, Black Americano	£4.40
White Americano, Cappuccino or Flat White	£4.70
Latte	£4.95

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, Lemon & Ginger

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

Hot & Smoke, Mezcal, Tia Maria, Creme de Cacao, Chilli Liqueur	£10.50
Espresso Martini, Wyborowa Vodka, Tia Maria, espresso	£12.50