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 Sunday 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

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

Roast Sirloin of dry aged Certified Irish Hereford Prime Beef, Yorkshire pudding, trivet onions with slow cooked rib cap, beef dripping roast potatoes, cauliflower cheese, Sharnbrook savoy cabbage & pancetta, & fresh horseradish

SIDES

Beef Dripping roast potatoes *£5.50*

Hand cut chips with beef dripping *£6*

Creamed potato *£6*

Buttered spinach *£6.50*

Cauliflower cheese *£6*

Sharnbrook savoy cabbage & pancetta *£6.50*

Brook Farm Mizuno salad leaves, shallot & Dijon dressing *£6.00*

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

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

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, WybobowaVodka, Tia Maria, espresso	£12.50

Sunday Roast Beef dry aged Certified Irish Hereford Prime Cote de Boeuf for 2 to share £135
(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