

## 24<sup>th</sup> October 2020

Nocellara del Belice Olives £4  
Marcona Almonds £3.50  
Devils on Horseback £5  
Josper grilled Chorizo £5  
Spanish Boquerones £5  
To share 3 nibbles (2 people) £12.00

### The Furrow

*Supplement prices have been added to some of the dishes below*

**£35 for 2 courses; £42 for 3 courses** minimum 2 courses

A suitable alternative will be offered if any dish sells out due to its popularity

Salad of roasted figs, smoked chicory, redcurrant, shaved berkswell, Bedfordshire honey & thyme dressing  
Portland crab salad, rocket, pink grapefruit, chilli & coriander  
Hand dived Orkney scallops, cauliflower tempura, sultana, caper & thyme dressing £7  
Wood roasted Blythburgh free range pork belly, celeriac remoulade & pickled caramelised apple  
Beef tartare with Plough ketchup & buttermilk cracker bread

Roast fillet of Brill, slow cooked fennel, cavolo nero, crispy garlic potatoes, black olive & thyme dressing  
Slow cooked Ox cheek, honey roast parsnips, horseradish mash & red wine sauce  
Butter roast Guinea fowl breast, confit thigh pomme anna, braised savoy cabbage, pickled redcurrants & red wine sauce  
Roast Yorkshire partridge, crisp apple rosti, local butternut squash puree, bacon, roast baby onions & red wine sauce  
Roasted cauliflower, cep mushrooms, cauliflower puree, goats cheese bon bons & onion relish

Chocolate & mandarin soufflé, dark chocolate sauce, hazelnut & butterscotch ripple ice cream  
(cooked to order allow 25 mins)

Amalfi lemon tart with Neals Yard creme fraîche

Plum & ginger crème brulee with vanilla & almond shortbread

Rhum Baba with Crème Chantilly

Caramelised pineapple tart with coconut ice cream (cooked to order allow 25 mins)

Your selection of 3 Neals Yard cheeses with homemade biscuits, quince & fruit

Homemade ice cream with almond tuille; vanilla, chocolate, hazelnut, Homemade sorbet; cassis

### Recommended Aperitifs

**50/50 Gin Martini £9.00**

Gordons Gin, Vermouth, Olive

**Manhattan £11.50**

Sazerac Rye Whisky, Vermouth, Angostura

**Lakes Distillery Classic Gin £7.20**

Fevertree Mediterranean Tonic Water, grapefruit

**Apple & Cinnamon Bellini £8.50**

Frassinelli Prosecco, cinnamon infused apple juice

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team. Please be aware when in season all game birds on our menu are wild and may contain shot.

## Day Boat Cornish fish & Hereford Prime Beef

£35 for 2 courses; £42 for 3 courses

*Supplement prices have been added to these dishes, Please choose your starter and/ or dessert from the 'Furrow Menu' and your side dishes from below:*

### Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce & two side dishes:

Fillet of Line Caught Cod Fillet of Plaice £2.00 Whole Lemon Sole £4.00 Whole Dover Sole £16.00

### Josper grilled Irish Hereford Prime Beef, dry aged on the bone, with two side dishes & a sauce:

*We recommend cooking rare or medium. Well done larger cuts – can take up to 40 mins, to prepare, cook & rest*

**Rib Eye** - 'butchers steak' tender, juicy, high fat content & intermuscular sinew, more flavour £9.00 (280g)

**Côte de Boeuf** - 'cowboy steak', double rib cut, lots of fat marbling & flavour, for sharing £24.00 (690g)

**Sirloin** - textured, lean meat, fat marbling, served with fat & chain £10.00 (280g) (chain is a small piece of fattier meat & connective tissue left on for flavour)

**Fillet Cuts** - very lean, little or no fat (*Limited availability*)

Tournedos £12.00 (220g) Medallions £10.00 (220g) Chateaubriand for sharing £28.00 (500g)

**Sauces for steaks** – Peppercorn or Béarnaise

### SIDES £4.50:

Triple Cooked Chips; hand cut fat or thin Heritage Potatoes: with butter or grilled with gremolata

Creamed Potato Roast Portobello mushrooms, parmesan & chives

Buttered savoy cabbage, roast chestnuts & baby onions Cauliflower cheese

Bedfordshire beetroot, yoghurt & mint salad

Little gem with pickled radish, shaved Berkswell cheese, shallot & merlot dressing

### Coffee - Fully Organic single origin-'Marching In' a 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, Machiatto £2.50

Double Espresso, Americano, Cappuccino or Flat White £3.50

Latte £4.00

Drip filter (pot for one serves two cups) Ethiopian Single Origin Guji Sidama Grade 1 £5.00

### Tea – loose leaf

**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 £4.50 (pot for one)

**Plough Boozy Hot Chocolate**, cointreau, Michel Cluizel dark chocolate, & homemade marshmallows

£8.50

Homemade Chocolate Truffles; Doorlys Rum, Orange or Whisky

£1.80 each