

11th December 2020

Nocellara del Belice Olives £4
Marcona Almonds £3.50
Devils on Horseback £5
Josper grilled Chorizo £5
Marinated Beef Skewers, pickled pink ginger £5
To share 3 nibbles (2 people) £12.00

The Furrow

£35 for 2 courses; £42 for 3 courses (minimum 2 courses nibbles not included)

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

Warm salad of Arlington free range egg, Puy lentils, shallots & Dijon mustard dressing
Carpaccio of West Country venison loin, pickled beetroot, watercress & horseradish dressing
Smoked Merrifield Farm duck & confit gizzard, pickled orange & walnuts
Hot smoked organic Loch Duart salmon, horseradish soufflé & cucumber salad
Braised octopus with grilled monkfish, roast gnocchi, local bok choy & shellfish bisque

Fillet of Brill with Jerusalem artichoke, cavolo nero, cepe & tarragon veloute
Overnight cooked Blythburgh free range pork cheeks, wood roasted carrot puree, crisp apple rosti,
pickled red cabbage, pork & rosemary sauce
Josper roasted rump & slow cooked blade of Irish Hereford beef, creamed savoy cabbage,
shallot puree, & straw potatoes
Roast Pheasant breast with roast celeriac, sage & onion bubble & squeak, confit thigh & roast parsnips
Wild mushroom & blue cheese pithivier, roast root vegetables, port & mushroom sauce

Black cherry soufflé, dark chocolate sauce & vanilla ice cream (cooked to order allow 25 mins)
Glazed orange tart with cinnamon crème fraîche
Local Bedfordshire honey panna cotta, mango, pineapple, kumquat & Doorlys rum
Caramelised pear & frangipane tart with almond ice cream (cooked to order allow 25 mins)
Rich chocolate & hazelnut delice, bailey's cream & praline anglaise
Your selection of 3 Neals Yard cheeses, homemade biscuits, quince & fruit
Homemade ice cream with almond tuille; vanilla, chocolate, cinnamon, Homemade sorbet; mango

Recommended Aperitifs

Lustau Amontillado Sherry £5.50

Classic aperitif served chilled

Cranberry & Orange Moscow Mule £9.00

Lakes vodka, ginger beer, cranberry, orange & lime

Sherry Negroni £9.00

Amontillado & cream sherry, spiced vermouth, rosehip

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 £5.00 Whole Lemon Sole £8.00 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 *Invisible Chips (in support of hospitality families in times of crisis)*

Heritage Potatoes: with butter or grilled with gremolata

Roast Portobello mushrooms, parmesan & chives

Creamed Savoy Cabbage Cauliflower cheese Honey roast parsnips

Bedfordshire beetroot & yoghurt salad

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 shortbread mince pies £2.00 each

Homemade Whisky Chocolate Truffles £1.80 each

In support of Streetsmart 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