

**12<sup>th</sup> September 2020**

Gordal Reina Olives £4  
Marcona Almonds £3.50  
Devils on Horseback £5  
Josper grilled Chorizo £5  
Chicken Tikka with Tzatziki £6  
To share 3 nibbles (2 people) £12.00

## **The Furrow**

**£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

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

Grilled artichoke with rocket, haricot bean, chilli, lime & coriander  
Carpaccio of Irish Angus beef, pickled beetroot & chive creme fraîche  
Hot smoked organic Loch Duart salmon, horseradish soufflé & cucumber salad  
Slow cooked octopus, tomato & chickpea casserole, saffron aioli & coriander  
Fresh pea & mint risotto, Perroche goats cheese & Sicilian olive oil

Monkfish with sauteed cavolo nero, oven dried tomatoes, baked heritage potatoes & saffron onions  
Roasted whole Yorkshire Grouse with savoy cabbage, duck fat roast potatoes, bread sauce,  
bacon, & red wine sauce £6

Pan fried Calves liver, crushed celeriac, roasted gnocchi, salsify, Scottish girolle mushrooms,  
& Madeira sauce

Cornish lamb shoulder noisettes slow cooked with rosemary & tomato, wood roasted carrot puree,  
red onion Pomme Anna, baby turnips, pickled red cabbage & crispy sweetbreads

Josper grilled Irish Hereford sirloin pave & smoked rib flank, creamed leeks with horseradish,  
boulangerie potato & red wine sauce £6

Josper roast Italian violetta aubergine, courgette & red pepper, garlic polenta, cavolo nero, basil pesto  
& Sicilian olive oil

Peach soufflé, strawberry & lavender sauce, & vanilla ice cream (cooked to order allow 25 mins)

Amalfi lemon tart with Neals Yard creme fraîche

Dark chocolate fondant with raspberries & extra thick Jersey Double cream

Apricot & amaretto delice, macaron & toasted almonds

Caramelised apple tart with blackberry ripple ice cream (cooked to order allow 25mins)

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

## **Recommended Aperitifs**

**50/50 Gin Martini £9.00**

Gordons Gin, Vermouth, Olive

**Manhattan £11.50**

Michter's Rye Whisky, Vermouth, Angostura

**Roundwood Gin £6.70**

Fevertree Indian Tonic Water, orange

**Summer Fruit Bellini £8.50**

Frassinelli Prosecco, summer fruit puree

## 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 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

Roast Portobello mushrooms, truffle & parmesan

Romanesco cauliflower, thyme and almond      Hispi cabbage & lardo

Warm salad of Josper grilled courgette, aubergine & red pepper with basil pesto

Little gem with Laverstock mozzarella, sun dried tomatoes, pickled lemon & basil

### 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)

Homemade Chocolate Truffles; Doorlys Rum, Orange or Whisky £1.80 each