

## July 2021

Marcona Almonds  
Spanish Boquerones  
Nocellara del Belice Olives  
Devils on Horseback  
Roast Chorizo  
Soy marinated beef skewers, pickled pink ginger  
Choose 3 to share (£10.00) or as a starter

## The Furrow

**£36 for 2 courses; £45 for 3 courses** (minimum 2 courses)

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

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

Green Egg smoked peppered mackerel, pickled shallot & carrot, watercress, chive crème fraiche  
Roast hand dived Orkney scallops, courgette chutney, roast chicken & thyme sauce £6  
Pea & mint arancini, Sweet Pete's summer vegetable salad, aged Bevistan Tomme  
The Real Cure - Hartgrove Coppa, Wild Venison Chorizo, White pepper & fennel Salami, smoked red pepper, rocket, nocellara olives  
Fricasse of girolle mushrooms, lamb sweetbreads, broad beans & baby spinach  
  
Fillet of turbot, grilled fennel, crisp garlic potatoes, brown shrimp & dill butter  
Free range pork Osso Bucco, saffron risotto, sage gremolata, braised grelot onions  
Roast loin of rabbit, braised shoulder Pomme Anna, Sweet Pete's braised gem, peas, pancetta & tarragon  
Roast mini rack of Cornish Lamb, potato & aubergine, lamb ragout, roast garlic, rosemary & lamb sauce  
Courgette, spinach, aubergine & tomato bake, cavolo nero, roast heritage tomato, courgette flower & quinoa

Lemon & raspberry souffle, sheeps milk vanilla ice cream, raspberry sauce (cooked to order allow 25 mins)  
Glazed orange tart, Neal's Yard Dairy crème fraiche, passion fruit sauce  
Lavender & peach crème brulee, vanilla & almond shortbread  
Summer pudding, Neal's Yard Dairy Jersey double cream, summer fruit sauce  
Dark chocolate ganache, puff pastry, strawberry & mint ice cream  
Your selection of 3 cheeses from our Cheese Menu, homemade biscuits, quince & fruit  
Ice creams with almond tuille; vanilla, chocolate, strawberry & mint Sorbet; mango

## From the Bar

**Saxby's Sloe Gin Slider & Elderflower £7.50**  
The new Pimms! Saxby's Slider, Belvoir Elderflower, Mint

**Knot Garden Dry Gin £8.20**  
Light juniper gin with fresh apple, delicate citrus flavour,  
Fever Tree Mediterranean Tonic

**Strawberry & Lime Bellini £8.50**  
Frassinelli Prosecco, fresh lime, strawberry 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.

## Day Boat Cornish fish & Hereford Prime Beef

£36 for 2 courses; £45 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 Cod Fillet of Plaice £5.00 Whole Lemon Sole £8.00 Whole Dover Sole £18.00

### 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, & flavour, for 2 people to share £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) Chateaubriand for 2 people to share £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)*

Buttered Jersey Royal Potatoes Heritage potato & roast beetroot salad

Roast Portobello mushrooms, parmesan & chives

Bobby beans & shallot Romanesco cauliflower, lemon & thyme dressing

Sweet Pete's summer salad, Saxby's cider dressing White cabbage & parmesan salad, Sicilian olive oil

**Coffee - Fully Organic single origin-'Marching In'** a blend created by Northampton Saints Foundation students, 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 £2.75

Double Espresso, Americano, Cappuccino or Flat White £3.75

Latte £4.00

Drip filter (pot for one serves two cups) Ethiopia Single Origin Bench Maji Grade 1 Organic £5.00

**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

Moroccan Mint, Green Tea, Chai, Lemon & Ginger, Apple & Blackberry £5.00 (pot for one)

**Plough Iced Coffee**, 'Marching In' Coffee Double Espresso, Bevistan Sheeps milk £4.75

Homemade Doorlys Rum Chocolate Truffles £1.80 each