

24th 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

£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, redcurrants, shaved berkswell, Bedfordshire honey & thyme dressing

Portland crab salad, rocket, pink grapefruit, chilli & coriander

Wood roast 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

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)

Plum & ginger crème brulee with vanilla & almond shortbread

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

Amalfi lemon tart with Neals Yard creme fraîche

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

The Seam Available Wednesday to Saturday Lunch; Wednesday & Thursday Evening

£25 for 2 courses; £30 for 3 courses minimum 2 courses

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

Broccoli soup with blue cheese rarebit

Hot smoked Cornish mackerel, pickled cucumber, watercress & horseradish dressing

Pan fried ox tongue, rocket, pickled golden beetroot & Dijon mustard dressing

Cottage Pie with buttered savoy cabbage

Pan fried fillet of line caught cod, cavolo nero, grilled heritage potatoes & gremolata

Roast local butternut squash & marjarom risotto, aged parmesan, Sicilian olive oil & green salad

Bramley apple granola crumble with vanilla ice cream

Dark chocolate marquise with chocolate sauce & crushed hazelnuts

Baron Bigod (soft Brie style cows milk cheese) with oat biscuits & quince

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

Please be aware when in season all game birds on our menu are wild and may contain shot.

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

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 Honey roast parsnips

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