

4th November 2020

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

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

The Furrow

Supplement prices have been added to some of the dishes below

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

Smoked haddock chowder, lemon & dill arancini & poached free range hen's egg
Salad of baby gem, grilled William's pear, pickled celery, Berkswell cheese & walnut dressing
Plough hot smoked Loch Duart salmon, heritage potato & caper salad, crème fraiche & pickled cucumber
Tuna carpaccio, soy & sesame dressing, pickled radish, wasabi & coriander
Slow cooked ox tongue, beetroot slaw, watercress, pickled golden beetroot & root vegetable crisps

Roast Monkfish, braised lentil & root vegetable casserole, cavolo nero, lemon & thyme sauce
Slow cooked Blythburgh free range pork cheeks, roasted butternut squash with maple & chilli, crisp potato rosti, pickled pink ginger & coriander
Roast Yorkshire partridge, buttered primo cabbage, pomme anna, confit shallot, bacon, & red wine sauce
Josper roast West country venison loin, Josper roast celeriac, fondant potato, wild mushrooms, red wine & game sauce £8
Roasted cauliflower, cep mushrooms, cauliflower puree, goats cheese bon bons & onion relish

Fig soufflé, cardamom anglaise & orange blossom ice cream (cooked to order allow 25 mins)
Whisky & toasted pecan 'Rhum Baba' with crème Chantilly
Caramelised pineapple tart with coconut ice cream (cooked to order allow 25 mins)
Amalfi lemon tart with Neals Yard creme fraîche
Dark chocolate fondant, chocolate orange sauce & Jersey double cream
Vanilla panna cotta with prunes in Armagnac
Sparkenhoe Mature Red Leicester with oat biscuits & quince
Your selection of 3 Neals Yard cheeses with homemade biscuits, quince & fruit
Homemade ice cream with almond tuille; vanilla, chocolate, hazelnut, Homemade sorbet; cassis

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 Hake Fillet of Plaice £2.00 Whole Lemon Sole £8.00

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)

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

Primo cabbage with roasted chestnuts Cauliflower cheese

Bedfordshire beetroot, yoghurt & mint salad

Salad of grilled butternut squash, spring onion, rocket, maple & chilli 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