

18th December 2020

Nocellara del Belice Olives £4

Marcona Almonds £3.50

Devils on Horseback £5

Josper grilled Chorizo £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 poached egg, Puy lentils, shallots & Dijon mustard dressing

Smoked Merrifield Farm duck & confit gizzard, pickled orange & walnuts

Adnams rye vodka cured Loch Duart organic salmon pickled radish & pink ginger, wasabi mayonnaise

Braised Spanish octopus with roast gnocchi, local bok choy & shellfish bisque

Fillet of Turbot with Jerusalem artichoke, cavolo nero, cepe & tarragon veloute

Slow cooked blade & Josper roasted rump 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

Christmas pudding soufflé, brandy anglaise & cinnamon 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

Plough Christmas pudding with brandy sauce

Caramelised pear & frangipane tart with almond ice cream (cooked to order allow 25 mins)

Your selection of 3 Neals Yard cheeses, 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 nibbles not included)

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

White onion soup with sage gremolata

Smoked haddock & dill arancini, tartare sauce & lemon

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

Confit Merrifield farm duck leg, carrot & swede mash, sautéed potatoes with shallots, & red wine sauce

Pan fried fillet of line caught cod, heritage new potatoes, sautéed kale & tartare butter sauce

Roast local beetroot & chive risotto, aged parmesan, Sicilian olive oil & green salad

Bramley apple granola crumble with vanilla ice cream

Dark chocolate nemesis with crème fraîche

Montgomery's cheddar, oat biscuits & quince

Homemade ice cream with almond tuille; vanilla, chocolate, cinnamon,

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

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

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

Josper roasted sprouts with chestnuts & pancetta Cauliflower cheese

Rocket & aged parmesan 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