

16th September 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

Grilled artichoke with rocket, haricot bean, chilli, lime & coriander

Carpaccio of Irish Angus beef, pickled beetroot & chive creme fraîche

Josper grilled Cornish squid, chic pea casserole, mojo picon & romesco

Local foraged cep risotto with Madeira, aged parmesan & truffle

Fillet of Brill with sauteed cavolo nero, oven dried tomatoes, grilled heritage potatoes & saffron onions

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, boulangere potato & red wine sauce

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

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

Roast portobello mushroom soup, garlic croutons & chives

Grilled Cornish sardines, toasted ciabatta, rocket & basil pesto

Warm salad of confit Merrifield Farm duck leg, pickled beetroot, orange, watercress, walnut dressing

Josper grilled Blythburgh free range pork loin steak, buttered savoy cabbage, mash & apple sauce

Fillet of hake with local bok choi, baked heritage potatoes, chilli & coriander dressing

Roast beetroot risotto, aged parmesan, creme fraiche, Sicilian olive oil & green salad

Peach & apricot roulade with crème Chantilly & flaked almonds

Dark chocolate pot, clotted cream & toasted hazelnuts

Montgomery's cheddar with oat biscuits & quince

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

Creamed Potato Roast Portobello mushrooms, truffle & parmesan

Romanesco cauliflower, thyme and almond Local Primo cabbage & pancetta

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