

## July 2021

Spanish Boquerones  
Nocellara del Belice Olives  
Devils on Horseback  
Real Cure - Venison Chorizo, Pepper & Fennel Salami  
Chicken Tikka skewers, raita  
Choose 3 to share (£10.00) or as a Furrow 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  
Pea & mint arancini, Sweet Pete's summer vegetable salad, aged Bevisan Tomme  
The Real Cure Hartgrove Coppa, Nourrit white peach, rocket, Sicilian olive oil  
Fricasse of girolle mushrooms, lamb sweetbreads, broad beans & baby spinach

Fillet of sea bass, grilled fennel, crisp garlic potatoes, brown shrimp & dill butter  
Free range pork Osso Bucco, saffron risotto, sage gremolata, braised grelot onions  
Roast mini rack of Cornish Lamb, potato bake, lamb ragout, roast garlic, rosemary & lamb sauce  
Courgette, spinach & tomato bake, cavolo nero, roast heritage tomato, courgette flower & quinoa

Lemon & raspberry soufflé, 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  
Home grown 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

### 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

Tomato soup, basil pesto, Sicilian olive oil  
Salmon & dill fishcakes, rocket, tartare sauce  
Josper grilled lamb tikka salad, pickled cucumber, yoghurt & mint dressing  
Slow smoked Irish Hereford rib flank, buttered savoy cabbage, crushed potatoes, chives & spring onion  
Pan fried cod, cavolo nero, grilled Heritage potatoes, lemon & parsley dressing  
Baked leek & goat's cheese tart, grilled courgette, aubergine, broad bean & tomato salsa

Vanilla panna cotta, fresh raspberries & mint  
Rich dark chocolate marquise, chocolate sauce, crushed hazelnuts  
Lincolnshire Poacher cheddar, homemade biscuits & quince  
Ice creams, almond tulle; vanilla, chocolate, white chocolate

### 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

Sorbet; strawberry

## 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 Tomato & basil Salad

**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, BevistanSheeps milk £4.75

Homemade Doorlys Rum Chocolate Truffles £1.80 each