

18th 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

Salad of Yellison's goats cheese, beetroot & cumin hummus, watercress & toasted pinenuts

Vitello Tonnato (roasted veal loin with tuna mayonnaise, capers & parsley)

Josper grilled Cornish squid, spiced chick pea & tomato casserole, & romesco sauce

Local foraged cep risotto with Madeira, aged parmesan & truffle

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

Slow cooked Blythburgh free range pork belly, grilled local primo cabbage, creamed potato, black pudding & apple stuffing, sauce Robert

Roast Trefranck Farm venison loin & faggot, cauliflower puree, butter fondant potato, pancetta & red wine sauce

Josper roast Italian violetta aubergine, courgette & red pepper, garlic polenta, cavolo nero, basil pesto & Sicilian olive oil

Apple & blackberry soufflé, vanilla anglaise & blackberry ripple 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

Honey & cardamom parfait, roasted figs, pistachio tuile

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

Stevington tigerella tomato soup, basil & Sicilian olive oil

Grilled Cornish sardines, toasted ciabatta, rocket & basil pesto

Blythburgh pork rilette, pickled onion & cucumber, apple slaw & toasted sourdough

Angus salt beef, local primo cabbage, crushed potato with crème fraîche & confit onion

Fillet of Loch Duart organic salmon, sprouting broccoli, heritage potatoes & tartare butter sauce

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

Pear & calvados mousse, caramelised poached pear & candied walnuts

Profiteroles with vanilla cream & dark chocolate sauce

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

Pear & Poire William Bellini £8.50

Frassinelli Prosecco, pear puree, poire william

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 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) 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