

13th September 2020

Gordal Reina Olives £4
Marcona Almonds £3.50
Devils on Horseback £5
Josper grilled Chorizo £5
Chicken Tikka with Tzatziki £6
To share 3 nibbles (2 people) £12.00

Recommended Aperitifs

50/50 Gin Martini £9.00

Gordons Gin, Vermouth, Olive

Manhattan £11.50

Millstone Rye Whisky, Vermouth, Angostura

Roundwood Gin £6.70

Fevertree Indian Tonic Water, orange

Summer Fruit Bellini £8.50

Frassinelli Prosecco, summer fruit puree

The Sunday Furrow

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

Supplement prices have been added to some of the dishes below,

Roast Portobello mushroom soup, garlic croutons & chives

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

Fresh pea & mint risotto, Perroche goats cheese & Sicilian olive oil

Carpaccio of beef, pickled beetroot & chive creme fraîche

Pan fried Cornish mackerel, grilled spring onion & rocket salad, grilled ciabatta,
pickled lemon & smoked garlic dressing

Slow cooked octopus, tomato & chickpea casserole, saffron aioli & coriander

Monkfish with sautéed cavolo nero, oven dried tomatoes, baked heritage potatoes & saffron onions

Pan fried Calves liver, crushed celeriac, roasted gnocchi, salsify, Scottish girolle mushrooms,
& Madeira sauce

Cornish leg of lamb roasted on the Big Green Egg, sprouting broccoli with shallots & mint,
dauphinoise potato, lamb & rosemary sauce

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

Roast Sirloin of dry aged Irish Hereford beef, Yorkshire pudding, fresh horseradish,
duck fat roast potatoes, & seasonal vegetables

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 £12.00

Please choose your starter and/ or dessert from the 'Sunday Furrow Menu' and your sides from below:

SIDES £4.50:

Duck Fat Roasted Potatoes Triple Cooked Chips; hand cut fat or thin

Heritage Potatoes: with butter or grilled with gremolata

Cauliflower Cheese Savoy Cabbage & Pancetta

Warm salad of Josper grilled courgette, aubergine & red pepper with salsa

Little gem with burrata sun dried tomatoes, pickled lemon and basil

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.

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 & vanilla ice cream

Apricot & amaretto delice, macaron & toasted almonds

Pear & calvados mousse, caramelised poached pear & candied walnuts

Homemade ice cream with almond tuille; vanilla, chocolate, caramel, rum & raisin

Your selection of 3 Neals Yard cheeses with homemade biscuits, quince and fruit

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

Sunday Roast Cote de Boeuf for Four (pre order only)

£55 per person for 3 courses, choose starter & dessert from Sunday Furrow

A whole roast joint to share, served family style at the table.

Comes with all the traditional accompaniments: seasonal vegetables, duck fat roast & creamed potatos, Yorkshire puddings, extra gravy & fresh horseradish sauce. A real feast.

Pre-order in advance of your booking by Friday morning