

July 2021

Marcona Almonds
Nocellara del Belice Olives
Devils on Horseback
Josper grilled Chorizo
Chicken Satay, peanut sauce
Choose 3 to share (£10.00) or as a starter

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

The Sunday Furrow

£36 for 2 courses; £45 for 3 courses (minimum 2 courses)

Supplement prices have been added to some of the dishes below

Portland crab salad, rocket, pickled Heirloom tomatoes, avocado mayonnaise, oven dried tomato
Hand Dived Orkney scallops, white onion puree, chorizo & green olive dressing £6
Sinodun Hill goats cheese "panna cotta", Josper roasted beetroot, goats cheese bon bons, beetroot crisps
Beef carpaccio, peas, summer truffle & BevistanTomme
Smoked breast of quail, scotch egg, hispi cabbage slaw, mustard, tarragon, lemon & pickled shallots

Fillet of sea bass, grilled fennel, crisp garlic potatoes, brown shrimp & dill butter
Limousin calves liver, peas à la Francais, girolle mushrooms, pancetta, confit red onion
Cotswold White chicken, grilled heritage potato, crushed aubergine, lemon & garlic, broad beans & tomato
Courgette, spinach & aubergine bake, cavolo nero, roast heritage tomato, courgette flower & quinoa
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 £5.00 Whole Lemon Sole £8.00 Whole Dover Sole £18.00

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

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 potatoes grilled with gremolata
Hispi cabbage, crispy pancetta Roast courgettes, garlic & marjoram
Sweet Pete's Mixed Leaf Salad, mustard dressing Heritage Tomato & Balsamic vinegar Salad

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.

Strawberry souffle, white chocolate ice cream, strawberry & vodka sauce (cooked to order allow 25 mins)
 Glazed lemon tart, Neal's Yard Dairy crème fraiche & confit lemon
 Iced raspberry parfait, pistachio meringue & fresh raspberries
 Apricot tatin, apricot sauce, Bevistan sheep's milk vanilla ice cream (cooked to order allow 25 mins)
 Dark chocolate delice, mascarpone & coffee mousse, rum crème fraiche
 Your selection of 3 cheeses from our Cheese Menu, homemade biscuits, quince & fruit
 Ice creams, almond tuille; vanilla, chocolate, raspberry ripple Sorbet; strawberry

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)
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Plough Iced Coffee , 'Marching In' Coffee Double Espresso, BevistanSheeps milk	£4.75
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Homemade Doorlys Rum Chocolate Truffles	£1.80 each
Almond Macaron	£5.00 for two

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 potatoes, Yorkshire puddings, extra gravy & fresh horseradish sauce. A real feast.

Pre-order in advance of your booking by Friday morning