

11th October 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 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, crème fraiche & garlic croutons
Salad of roasted figs, smoked chicory, redcurrants, shaved berkswell, local honey & thyme dressing
Portland crab salad, rocket, pink grapefruit, chilli & coriander
Josper grilled Cornish squid, spiced chick pea & tomato casserole, romesco sauce
Beef tartare with Plough ketchup & buttermilk cracker bread

Roast Monkfish, slow cooked fennel, cavolo nero, crispy garlic potatoes, black olive & thyme dressing
Josper grilled pigeon breasts, slow cooked red onions, crisp polenta, chanterelle mushrooms, juniper & port sauce
Butter roast Cotswold White chicken breast, braised red cabbage, garlic roast potatoes & bread sauce
Josper roast Stevington butternut squash, grilled spring onions, squash arancini, pickled ginger & coriander
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 line caught Cod Fillet of Plaice £2.00 Whole Lemon Sole £4.00 Whole Dover Sole £16.00

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
Creamed potato Heritage Potatoes: with butter or grilled with gremolata
Cauliflower cheese Savoy cabbage & pancetta Honey roast parsnips
Asian slaw with soy & sesame dressing, & candied pecans
Little gem with pickled radish, shaved Berkswell cheese, shallot & merlot dressing

Limited Availability

Plough hot smoked salmon, pickled cucumber, watercress, crème fraiche & chives
Roast Yorkshire partridge, crisp apple rosti, local butternut squash puree, bacon, roast baby onions, red wine & thyme sauce

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. Please be aware when in season all game birds on our menu are wild and may contain shot.

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

Chocolate & mandarin soufflé, dark chocolate sauce, hazelnut & butterscotch ripple ice cream
(cooked to order allow 25 mins)

Amalfi lemon tart with Neals Yard creme fraîche

Plum & ginger crème brulee with vanilla & almond shortbread

Passion fruit & vodka delice, vanilla anglaise & gem meringues

Caramelised pineapple tart with coconut ice cream (cooked to order allow 25 mins)

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

Homemade ice cream with almond tuille; vanilla, chocolate, hazelnut, Homemade sorbet; cassis

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

Pre-order in advance of your booking by Friday morning