

## 25<sup>th</sup> 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

### Recommended Aperitifs

**50/50 Gin Martini £9.00**

Gordons Gin, Vermouth, Olive

**Manhattan £11.50**

Sazerac Rye Whisky, Vermouth, Angostura

**Lakes Distillery Classic Gin £7.20**

Fevertree Mediterranean Tonic Water, grapefruit

**Apple & Cinnamon Bellini £8.50**

Frassinelli Prosecco, cinnamon infused apple juice

## 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 celeriac soup, toasted hazelnuts & thyme dressing

Salad of roasted figs, smoked chicory, redcurrants, shaved berkswell, local honey & thyme dressing

Portland crab salad, rocket, pink grapefruit, chilli & coriander

Hand dived Orkney scallops, cauliflower tempura, sultana, caper & thyme dressing £7

Beef tartare with Plough ketchup & buttermilk cracker bread

Roast fillet of Brill, slow cooked fennel, cavolo nero, crispy garlic potatoes, black olive & thyme dressing

Butter roasted Guinea fowl breast, confit thigh pomme anna, braised red cabbage,

pickled redcurrants & red wine sauce

Blythburgh free range pork loin roasted on the Green Egg, braised white cabbage,

black pudding & root vegetable hash, & bramley apple sauce

Roasted cauliflower, cep mushrooms, cauliflower puree, goats cheese bon bons & onion relish

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 Braised savoy cabbage Roast carrots with local honey

Bedfordshire beetroot, yoghurt & mint salad Rocket salad, aged parmesan & Sicilian olive oil

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.

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

Iced mocha parfait, dark chocolate mousse, coffee anglaise & chocolate macaron

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)

**Plough Boozy Hot Chocolate**, cointreau, Michel Cluizel dark chocolate, & homemade marshmallows £8.50

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**