

## 13<sup>th</sup> December 2020

Nocellara del Belice Olives £4  
Marcona Almonds £3.50  
Devils on Horseback £5  
Josper grilled Chorizo £5  
Marinated Beef Skewers, pickled pink ginger £5  
To share 3 nibbles (2 people) £12.00

### The Sunday Furrow

**£35 for 2 courses; £42 for 3 courses** (minimum 2 courses nibbles not included)

A suitable alternative will be offered if any dish sells out due to its popularity

Curried parsnip soup with paprika oil  
Warm salad of Arlington free range egg, Puy lentils, shallots & Dijon mustard dressing  
Pan fried slow cooked Ox tongue, pickled beetroot, watercress & sauce piquant  
Smoked Merrifield Farm duck & confit gizzard, pickled orange & walnuts  
Adnams rye vodka cured Loch Duart organic salmon, pickled radish & pink ginger, wasabi mayonnaise  
Braised octopus with grilled monkfish, roast gnocchi, local bok choy & shellfish bisque

Fillet of Brill with Jerusalem artichoke, cavolo nero, cepe & tarragon veloute  
Roast Pheasant breast with roast celeriac, sage & onion bubble & squeak, confit thigh & roast parsnips  
Blythburgh free range pork loin roasted on the Green Egg, buttered savoy cabbage,  
roast garlic mash & bramley apple sauce  
Wild mushroom & blue cheese pithivier, roast root vegetables, port & mushroom sauce  
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 £5.00 Whole Lemon Sole £8.00 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 Heritage Potatoes: with butter or grilled with gremolata  
Triple Cooked Chips; hand cut fat or thin *Invisible Chips (in support of hospitality families in times of crisis)*  
Creamed potato Cauliflower cheese Savoy cabbage & pancetta Carrot & swede mash  
Bedfordshire beetroot, yoghurt & mint salad

### Recommended Aperitifs

#### Lustau Amontillado Sherry £5.50

Classic aperitif served chilled

#### Cranberry & Orange Moscow Mule £9.00

Lakes vodka, ginger beer, cranberry, orange & lime

#### Sherry Negroni £9.00

Amontillado & cream sherry, spiced vermouth, rosehip

#### Apple & Cinnamon Bellini £8.50

Frassinelli Prosecco, cinnamon infused apple juice

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.

Christmas pudding soufflé, brandy anglaise & cinnamon ice cream (cooked to order allow 25 mins)  
Glazed orange tart with cinnamon crème fraîche  
Local Bedfordshire honey panna cotta, mango, pineapple, kumquat & Doorlys rum  
Caramelised pear & frangipane tart with almond ice cream (cooked to order allow 25 mins)  
Rich chocolate & hazelnut delice, bailey's cream & praline anglaise  
Plough Christmas pudding with brandy sauce  
Your selection of 3 Neals Yard cheeses, homemade biscuits, quince & fruit  
Homemade ice cream with almond tuille; vanilla, chocolate, cinnamon, Homemade sorbet; mango

**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)
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<b>Plough Boozy Hot Chocolate</b> , cointreau, Michel Cluizel dark chocolate, & homemade marshmallows	£8.50
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Homemade shortbread mince pies	£2.00 each
Homemade Whisky Chocolate Truffles	£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**

**In support of Streetsmart we are adding a contribution of £1.00 to your bill, this is a voluntary donation, if you do not wish to participate please let us know**