

Sample Menu December 2021

Nocellara del Belice Olives
Roast Chorizo
Devils on Horseback
Chicken satay
Choose 3 to share (£12.00) or as a Furrow starter

From the Bar

Lustau Amontillado Sherry £5.50

Classic aperitif served chilled

Old Fashioned £7.50

Eagle Rare 10 year old bourbon, sugar, Angostura Bitters

Apple & Cinnamon Bellini £8.50

Frassinelli Prosecco, cinnamon infused apple juice

The Furrow

£38 for 2 courses; £48 for 3 courses (minimum 2 courses)

Supplement prices have been added to some of the dishes below

Thai spiced butternut squash soup, tempura prawn, sweet pepper salsa
Plough oak smoked halibut, pickled vegetables, caper, parsley & shrimp dressing
Roast hand dived Orkney Scallops, cauliflower, sultana & caper dressing £7
Ember roasted celeriac, warm chestnuts, lambs' lettuce & black truffle
Warm salad of braised leeks, Dijon mustard dressing, pickled quail's egg & new potato
Venison carpaccio, shredded Savoy cabbage, pink peppercorns, crème fraiche, sweet & sour shallots

Loin of Cornish cod, yellow split pea puree, Bok choy, Pont Neuf potatoes, pickled mussels,
Olives, capers & red pepper
Josper roasted Irish Hereford rump cap, smoked rib flank, Pomme Anna, creamed Savoy cabbage,
roast carrots & crispy onions
Roast pheasant breast, thigh & bacon faggot, fondant potato, roast parsnips & cranberry chutney
Overnight cooked shoulder of Cornish lamb, butter mash, Josper roast sprouts, turnip,
crisp sweetbreads, rosemary & lamb sauce
Confit red onion hash brown, roast pumpkin, chestnuts, thyme & red currant

Plum pudding soufflé, stem ginger ice cream & brandy anglaise
Glazed orange tart, Neal's Yard Dairy crème fraiche, confit orange
Coconut panna cotta with spiced pineapple
Steamed chocolate sponge, Grand Marnier & chocolate sauce, Jersey double cream
Mulled pear & frangipane tart, cinnamon ice cream
Selection of 3 cheeses from our cheese menu, homemade biscuits, damson jelly & fruit
Ice creams with almond tuille; vanilla, chocolate, stem ginger, Cinnamon Sorbet; blackcurrant

Please be aware that dishes on our advertised menus are subject to availability

Day Boat Cornish fish & Hereford Prime Beef

£38 for 2 courses; £48 for 3 courses (minimum 2 courses)

Supplement prices have been added to these dishes, please choose your starter and/ or dessert from the 'Furrow Menu' and your side dishes from below:

Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce & two side dishes:

Fillet of Cod £tbc Fillet of Plaice £tbc Whole Lemon Sole £tbc Whole Dover Sole £tbc

Josper grilled Irish Hereford Prime Beef, dry aged on the bone, with two side dishes & a sauce:

We recommend cooking rare or medium. Well done larger cuts – can take up to 40 mins, to prepare, cook & rest

Rib Eye - 'butchers steak' tender, juicy, high fat content & intermuscular sinew, more flavour £9.00 (280g)

Côte de Boeuf- 'cowboy steak', double rib cut, lots of fat, & flavour, for 2 people to share £24.00 (690g)

Sirloin - textured, lean meat, fat marbling, served with fat & chain £10.00 (280g) (chain is a small piece of fattier meat & connective tissue left on for flavour)

Fillet Cuts - very lean, little or no fat (*Limited availability*)

Tournedos £12.00 (220g) Medallions £10.00 (220g) Chateaubriand for 2 people to share £30.00 (500g)

Sauces for steaks – Peppercorn or Béarnaise

SIDES £4.50:

Triple Cooked Chips; hand cut fat or thin Heritage Potatoes: with butter or grilled with gremolata

Roast Portobello mushrooms, parmesan & chives Josper roasted sprouts with chestnuts & pancetta

Creamed Savoy Cabbage Rocket & aged parmesan salad

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 £3.00

Double Espresso, Americano, Cappuccino or Flat White £4.00

Latte £4.25

Drip filter (pot for one serves two cups) Ethiopia Single Origin Bench Maji Grade 1 Organic £5.50

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 £5.50 (pot for one)

Plough Boozy Hot Chocolate, Cointreau, Michel Cluizel dark chocolate,
& Homemade marshmallows

£8.50

Homemade Doorlys Rum Chocolate Truffles

£1.80 each