

Sample Menu October 2021

Marcona Almonds
Roast Chorizo
Nocellara del Belice Olives
Real Cure fennel & white pepper salami
Devils on Horseback
Choose 3 to share (£12.00) or as a starter

From the Bar

Bullace & Quince Moscow Mule £9.50
Lakes Vodka, Hedgepig Bullace Liqueur, ginger beer

Sacred Negroni £10.00
classic aperitif using spirits from Sacred, Gin, Spiced Vermouth
& Rosehip Cup

Pear Bellini £8.50
Frassinelli Prosecco, pear puree, poire william

The Furrow

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

Supplement prices have been added to some of the dishes below

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

Warm salad of roasted figs, St Ivo sheeps milk cheese, pancetta, rocket, fig chutney
Hand dived Orkney scallops, roast butternut squash, aged sherry vinegar, red pepper & parsley dressing **£7**
Ceviche of seabass, pickled radish, wasabi, ginger, soy & sesame dressing, lime & coriander
Carpaccio of Irish Hereford beef, pickled beetroot, rocket, Sicilian olive oil & aged Bevistan Tomme
Josper roast pigeon breast, saffron risotto, aged parmesan, port reduction

Roast monkfish, creamed spinach, Josper grilled cauliflower, roast garlic, lemon & thyme sauce
Loin of Cornish lamb, Shepherd's pie, baby carrots, roast beetroot, pickled red cabbage, lamb sauce
Roast Yorkshire partridge, Pomme Anna, roast celeriac puree, girolle mushrooms,
pickled redcurrants, red wine sauce
Josper grilled Iberico pork cutlet, sauerkraut with lardo & sage, apple & potato rosti,
confit onion, sauce Robert **£5**
Baked wild mushroom pithivier, cavolo nero, roast butternut squash, salsify & autumn truffle

Mirabelle plum soufflé, vanilla anglaise, stem ginger ice cream (cooked to order allow 25 mins)
Glazed lemon tart, Neal's Yard Dairy crème fraîche, confit lemon
Amaretto panna cotta, almond & vanilla frangipane, spiced cherry compote
Caramelised Bramley apple tart, calvados ice cream, walnut brittle (cooked to order allow 25 mins)
Warm Michel Cluizel chocolate & coffee fondant, clotted cream, chocolate sauce
Your selection of 3 cheeses from our cheese menu, homemade biscuits, damson jelly & fruit
Ice creams with almond tuille; vanilla, chocolate, coffee caramel ripple Sorbet; blackcurrant

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.

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 Hake Fillet of Plaice £5.00 Whole Lemon Sole £8.00 Whole Dover Sole £18.00

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)

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) Chateaubriand for 2 people to share £30.00 (500g)

Sauces for steaks – Peppercorn or Béarnaise

SIDES £4.85:

Triple Cooked Chips; hand cut fat or thin *Invisible Chips(in support of hospitality families in times of crisis)*

Buttered Heritage Potatoes Creamed Potato with confit garlic

Roast Portobello mushrooms, parmesan & chives

Romanesco cauliflower, lemon & thyme dressing

Buttered hispi cabbage, pancetta & roasted onions

Red cabbage slaw, candied pecans Baby gem, grilled pear, Stichelton, walnut dressing

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)

Homemade Doorlys Rum Chocolate Truffles £1.80 each