

Sample Menu November 2021

Nocellara del Belice Olives
Marcona Almonds
Roast Chorizo
Devils on Horseback
Soy Beef Skewers, pickled ginger
Real Cure Hartgrove Coppa
Choose 3 to share (£12.00) or as a Furrow starter

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

Braised caramelised chicory, orange, Bevisan blue, roasted walnuts & walnut dressing
Devilled smoked mackerel, potato & caper salad, sour cream & chives
Crispy squid, lime, chilli & shallot, white radish & sesame salad
Duck liver pate, Madeira & truffle jelly, Plough chutney & crisp bread
Roast chicken stock risotto, foraged mushrooms & aged parmesan

Roast Sea Bass, roast Jerusalem artichokes, Pont Neuf potatoes & crab veloute
Josper roast Bevisan mutton loin & slow cooked breast, crisp potato rosti, honey roasted swede, locally foraged wild mushrooms & rosemary sauce
Roast Yorkshire pheasant breast, Pomme Anna with slow cooked pheasant thigh, red cabbage with cider vinegar & apple, sage & onion stuffing
Overnight cooked Blythburgh pork cheeks, Puy lentil & Dijon mustard casserole, braised Savoy cabbage & sage
Josper baked celeriac tart, poached free range duck egg, trompette mushrooms, truffle, shallot & merlot vinegar dressing

Banana soufflé, rum & raisin ice cream, caramel sauce (cooked to order allow 25 mins)
Lemon meringue pie, morello cherry ice cream, confit lemon
Poire William panna cotta, pear crumble & caramelised pear (*Limited availability*)
Pineapple tart, pina colada sauce & coconut ice cream (cooked to order allow 25 mins)
Local honey & cardamom parfait, roast figs & pistachios
Dark chocolate & hazelnut delice, whiskey cream & vanilla sabayon, candied hazelnuts
Your selection of 3 cheeses from our cheese menu, homemade biscuits, damson jelly & fruit
Ice creams with almond tuille; vanilla, chocolate, caramel Sorbet; blackcurrant

Please be aware all game birds on our menu are wild and may contain shot

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

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

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 Fillet of Plaice £5 Whole Lemon Sole £8 Whole Dover Sole £18

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 (280g)

Côte de Boeuf- 'cowboy steak', double rib cut, lots of fat, & flavour, for 2 people to share £24 (690g)

Sirloin - textured, lean meat, fat marbling, served with fat & chain £10 (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 (220g) Chateaubriand for 2 people to share £30 (500g)

Sauces for steaks – Peppercorn or Béarnaise

SIDES £4.85:

Triple Cooked Chips; hand cut fat or thin

Buttered Heritage Potatoes

Creamed Potato

Roast sweet potato, chilli & maple dressing

Roast Portobello mushrooms, parmesan & chives

Baked cauliflower cheese with Montgomery's cheddar

Purple sprouting broccoli, hollandaise sauce

Rocket salad, aged Bevis Tomme & toasted pinenuts

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

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