

Sample Menu 2022

Nocellara del Belice Olives £4.50

Marcona Almonds £4.50

Devils on Horseback £5.50

Lamb Tikka with raita £5.50

Spanish Boquerón's £5.50

From the Bar

Valdespino Inocente Single Vineyard

Fino Sherry £8.50

Classic aperitif served chilled

Old Fashioned £9.50

Eagle Rare 10 year old bourbon, sugar, Angostura Bitters

Apple & Elderflower Bellini £8.50

Frassinelli Prosecco, Saxby's apple juice, elderflower cordial

The Furrow

£42 for 2 courses; £9 for third course (minimum 2 courses)

Roasted beetroot hummus, grilled baby gem, Perroche goats cheese & mint

Portland Crab, Jersey Royal potato, spring onion & radish salad

Plough salt beef, salt beef fritter, shallot, red wine reduction

Pan fried lamb sweetbreads & Portwood asparagus, wild mushrooms & tarragon veloute

Plough hot smoked duck breast, broad beans, pickled trompette mushrooms

Roast Sea Trout, spinach & wild nettle mousse, buttered Jersey Royal potatoes, watercress sauce

Slow cooked rabbit leg with orange & thyme, braised gem lettuce, butter fondant potato, roast shallots, pancetta & red wine sauce

Butter roasted Guinea fowl breast, confit leg, crisp potato galettes, asparagus, Madeira sauce

Best end of new season Cornish lamb, confit garlic cream, spring vegetables & roast rosemary potatoes

Salt baked celeriac, pea agnolotti, marjoram, black truffle & Sicilian olive oil

Pistachio souffle, chocolate chip ice cream, orange blossom anglaise (cooked to order allow 25 mins)

Warm chocolate fondant, chocolate sauce, Jersey Double cream

Lemon meringue pie, crème fraiche & raspberry sauce

Iced espresso parfait, crisp chocolate, hazelnut praline

Rhubarb panna cotta with poached rhubarb

Selection of 3 cheeses from our cheese menu, homemade biscuits & quince

Ice creams with an almond tuille; vanilla, chocolate, mango ripple

Sorbet; mango

Homemade Doorly's Rum Chocolate Truffles £1.80 each

SIMPLY GRILLED CORNISH FISH & PRIME BEEF

To add a starter or dessert: Furrow menu £12 Seam £9

Day Boat Cornish Fish, Simply Grilled with Herb Butter

Whole Lemon Sole £28 Whole Dover Sole £40

Irish Hereford Beef from grass fed suckler herds, dry aged on the bone, cooked in the Jospier

We recommend cooking rare or medium. Well done for larger cuts will take much longer to cook prepare and rest

Rib Eye - 'butchers' steak' juicy, high fat content & intermuscular sinew, more flavour £28 (280g)

Côte de Boeuf - 'cowboy steak', double rib cut, lots of fat & flavour, for 2 people to share £69 (690g)

Sirloin - textured, lean meat, fat marbling, served with fat & chain £29 (280g)

(chain is a small piece of fattier meat & connective tissue left on for flavour)

Fillet Tournedos - very lean, little or no fat £32 (220g)

Fillet Medallions - very lean, little or no fat £30 (220g) (*Limited availability*)

SIDES & SAUCES

Tartare Sauce £2.80

Peppercorn sauce £2.80

Bearnaise £3

Triple Cooked Chips: hand cut fat or thin £5

Buttered Heritage potatoes £5

Champ Potato £5

Roast Portobello mushrooms, aged parmesan & chives £5

Spinach; Buttered or Creamed £6

Roast romanesco cauliflower, pickled lemon & toasted almonds £5

Pear & Beenleigh Blue salad, baby gem, walnut dressing & parsley £5

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, Macchiato £3.00

Double Espresso, Americano, Cappuccino or Flat White £4.00

Latte £4.25

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)

Espresso Martini, Lake Vättern Svensk vodka, Tia Maria, espresso £9.50