

## SAMPLE MENU

Nocellara del Belice Olives £4.50  
Marcona Almonds £4.50  
Spanish Boquerones £5.50  
Roast Chorizo £5.50  
Devils on Horseback £5.50

## The Furrow

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

Bevistan sheep's milk & Yellison goat's cheese brulee, hazelnut tuille, peas, broad beans & pickled beets  
Fresh homemade pasta, Westcombe ricotta with marjoram, San Arrentino tomato & basil sauce, shaved Berkswell & marcona almonds

Chilli & lemon cured sea bass, sweet pickled vegetables, kimchi dressing & coriander

Potted brown shrimp risotto, fennel, chilli & dill

Chicken liver pate, truffle & Madeira jelly, confit fruit puree & toasted ciabatta

Vitello Tonnato (roasted veal loin with tuna mayonnaise, capers & parsley)

Fillet of plaice, braised runner beans with tomato & basil, Jersey Royal potatoes with shallots

Roast monkfish, sautéed bok choy, curry & crab sauce, & pommes frites

Overnight cooked Blythburgh pork cheeks & crispy tempura belly, smashed sweet potato with sage, hispi cabbage & pork jus

Josper roast Cornish lamb chump, Josper grilled courgettes, summer squash & potato tian, red onion confit, crisp baby artichoke, lamb & rosemary sauce

Merrifield Farm Duck breast, creamed spinach, butter & thyme roasted potato, wild mushrooms, duck & Armagnac sauce

Josper grilled red pepper, toasted quinoa, red onion confit, tempura courgette flower, lemon & basil dressing

Gooseberry & ginger souffle, lavender ice cream & vanilla anglaise (cooked to order allow 25 mins)

Cherry & yoghurt posset, wild cherry compote, dark chocolate & sablé biscuit

Glazed lemon tart, crème fraiche & raspberry sauce

Boozy summer fruits, iced prosecco sorbet & fresh mint

Local honey roasted Nourrit peach, puff pastry galette, toasted almonds & cardamom ice cream

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

Ice creams with an almond tuille; vanilla, chocolate, lavender & raspberry ripple Sorbet; strawberry

Homemade Doorly's Rum Chocolate Truffles £1.80 each

## From the Bar

**Saxby's Sloe Gin Slider & Elderflower £8.00**  
Saxby's Sloe Gin Slider, Belvoir Elderflower Presse, Mint

**Plough Summer Cup £8.00**  
Sipsmith London cup, Fever Tree Lemonade & lemon  
(like a Pimm's but better!)

**Raspberry Bellini £8.50**  
Frassinelli Prosecco, raspberry puree

## SIMPLY GRILLED CORNISH FISH & PRIME BEEF

To add a starter or dessert: Furrow menu £12

### 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 Jospur

*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*)

**Chateaubriand** for 2 people to share £78 (500g) (*Limited availability*)

## SIDES & SAUCES

Tartare Sauce £2.80

Peppercorn sauce £2.80

Bearnaise £3

Triple Cooked Chips: hand cut fat or thin £5

Buttered Jersey Royal potatoes £6.50

Creamed Potato £5

Roast Portobello mushrooms, aged parmesan & chives £5

Spinach; Buttered or Creamed £6

Roast courgettes, chilli & marjoram dressing £5

Heritage tomato & red onion salad, aged balsamic & basil £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, Black Americano £4.00

White Americano, Cappuccino or Flat White £4.25

Latte £4.50

**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)

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