

## Sample Menu 2022

Gordal Reina Olives £4.50  
Marcona Almonds £4.50  
Spanish Boquerones £5.50  
Roast Chorizo £5.50  
Devils on Horseback £5.50  
Soy & Sesame Marinated Beef, pickled ginger £5.50

## From the Bar

### Raspberry Bellini £8.50

Frassinelli Prosecco, raspberry puree

### Plough Summer Cup £8.00

Sipsmith London cup, Fever Tree Lemonade & lemon  
(like a Pimm's but better!)

### Italian Lemon 'G & T' £12.00

Occitan Gin, Limoncello, Sicilian Lemon Tonic,  
red pepper, juniper & rosemary

## The Furrow

**£43 for 2 courses; £9 for third course** (minimum 2 courses)

Shaved radish, pickled fennel & root vegetable salad, warm anchovy dressing & peppered quail egg  
Double baked Bevisan Blue cheese soufflé, grilled Nourrit peach, local honey & thyme dressing  
Slow cooked octopus with tomato & saffron, pan-fried monkfish, fennel & pancetta, coriander seeds  
Potted brown shrimp & mussel risotto, fennel, chilli & dill  
Venison carpaccio, pickled beetroot, tarragon, pink peppercorns & horseradish dressing

Fillet of cod, salt cod & caper croquette, marrowfat pea puree, hollandaise sauce & parsley  
Roast veal loin, rosemary butter roasted potato, broad beans, wild mushrooms & truffle  
Slow cooked Cornish lamb shoulder noisette, roasted artichoke & courgette, crispy potatoes, confit garlic, Stevington tomato compote, lamb & rosemary sauce  
Cotswold White chicken "Saltimbocca", confit chicken Pomme Anna, buttered leeks & thyme jus  
Roast Romanesco cauliflower, red pepper & chickpea puree, aubergine fritters & caponata

Peach melba soufflé, vanilla ice cream, raspberry sauce (cooked to order allow 25 mins)  
English summer fruit meringue, crème Chantilly, crisp white chocolate & summer fruit sauce  
Glazed lemon tart, crème fraîche & confit lemon  
Warm Michel Cluizel chocolate tart, wild cherry compote & confit orange  
Apricot & amaretto mousse, vanilla macaron, & apricot sauce  
Selection of 3 cheeses from our cheese menu, homemade biscuits & damson cheese  
Ice creams with an almond tuille; vanilla, chocolate, raspberry ripple Sorbet; raspberry  
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 Jospir

*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)

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

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

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

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

**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

Roast Portobello mushrooms, aged parmesan & chives £5

Spinach; Buttered or Creamed £6

Roast Romanesco cauliflower, lemon & thyme dressing £5

Heritage tomato & shallot 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