

Sample Menu 2022

Nocellara del Belice 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

Pear Bellini £8.50

Frassinelli Prosecco, pear puree, poire william

Sacred Negroni £10.50

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

Bullace & Quince Moscow Mule £10.00

Lakes Vodka, Hedgepig Bullace Liqueur, ginger beer, lime

The Furrow

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

Marinated beetroot, Perroche goats' cheese, root vegetable crisps & hazelnut pesto
Chilli cured sea trout, pickled mooli & ginger, soy & sesame dressing & coriander
Potted brown shrimp risotto, fennel, chilli & dill
Josper grilled squid, haricot bean & red onion casserole, roast red pepper, garlic & saffron dressing
Smoked Blythburgh pork loin, rosemary pickled carrots, apple & vanilla sauce
Irish Hereford beef tartare, Plough ketchup & buttermilk cracker bread

Fillet of hake, buttered spinach, cauliflower & vermouth velouté, heritage potatoes & fresh coriander
Pan fried monkfish, sauteed pak choi, curry & crab sauce, & pomme frites
Josper grilled Blythburgh pork fillet & slow cooked belly, crisp potato hash, creamed savoy cabbage, caramelised apple & sauce Robert
Pan fried Calves liver & slow cooked bacon, Pomme Anna, red onion confit, roasted carrot puree & aged sherry vinegar sauce
Roast Scottish partridge, Josper roasted sprouts & parsnips, roasted rosemary potato & game sauce
Wild mushroom & Amontillado sherry pithivier, buttered cavolo nero, roast carrots & sprouts, port, shallot & thyme dressing

Bramley apple & cinnamon souffle, calvados sauce, vanilla ice cream (cooked to order allow 25 mins)
Glazed lemon tart, Neal's Yard Dairy crème fraiche & confit lemon
Rich dark chocolate fondant, chocolate sauce & Jersey double cream
Poire William panna cotta, caramelised pear crumble & poached pear
Chocolate & mocha parfait, coffee anglaise & chocolate macaron
Selection of 3 cheeses from our cheese menu, homemade biscuits & Plough damson cheese
Ice creams with an almond tuille; vanilla, chocolate, caramel, coffee
Sorbet; blackcurrant
Homemade Doorly's Rum Chocolate Truffles £1.80 each

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

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 £32 Whole Dover Sole £47

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)

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)

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

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

Creamed Potato £5

Buttered Heritage potatoes £5

Roast Portobello mushrooms, aged parmesan & chives £5

Honey roast parsnips £5

Jospier roast sprouts & pancetta £5

Rocket & parmesan salad with toasted pine nuts £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