

Sample Menu

Nocellara del Belice Olives £4.50
Marcona Almonds £4.50
Spanish Boquerones £6.00
Roast Chorizo £6.00
Devils on Horseback £6.00
Soy & chilli beef skewers, pickled ginger £6.50

From the Bar

Old Fashioned £9.50

Eagle Rare 10 year old bourbon, sugar, Angostura Bitters

Hildago La Gitana, Amontillado Sherry £8.50

Classic aperitif served chilled

Blood Orange Bellini £8.50

Camel Valley sparkling wine, blood orange, Sacred Rosehip Cup

The Furrow including sourdough bread made with our own cultivated yeast, olive oil & olives
£45 for 2 courses; £10 for third course (minimum 2 courses)

Wild mushroom velouté, mushroom & red onion croquette, winter truffle & chives
Yellison's goats' cheese brûlée, braised chicory, blood orange & toasted walnuts
Portland crab salad, little gem, Arlington egg mayonnaise & dill
Josper grilled Cornish squid, tomato & chickpea casserole, roast red pepper & garlic aioli
Pan fried pigeon breast, saffron risotto, aged parmesan, port & thyme sauce
Irish Hereford beef tartare, buttermilk crisp bread, pickled beetroot & horseradish ketchup

Roast fillet of seabass, buttered leeks, parsley potatoes, brown shrimp, fennel & dill butter
(£3 supplement)

Simply Grilled Day Boat Cornish Fish, buttered spinach, Pink Fir Apple potatoes & Herb Butter

Fillet of Plaice Whole Lemon Sole *£4 supplement* Whole Dover Sole *£17 supplement*

Roast guinea fowl breast, Jerusalem artichoke, wild mushrooms, butter roast potato,
port & bay leaf sauce

Josper roast West Country venison haunch steak, celeriac puree, braised celery,
carrot & potato boulangère & juniper sauce

Overnight cooked Blythburgh pork cheeks, mash, creamed savoy cabbage, pork & apple sauce

Roast celeriac & chestnut ravioli, cavolo nero, wild mushrooms, confit red onion & Bevisan Tomme

Passion fruit soufflé, cardamon ice cream, passion fruit sauce (cooked to order allow 25 mins)

Glazed lemon tart, Neals Yard crème fraîche & confit lemon

Clementine mousse with clementine & almond compote

Baked Bramley apple crumble tart, caramel ice cream & vanilla anglaise (cooked to order allow 25 mins)

Michel Cluizel dark chocolate ganache, coffee mousse & rum crème fraîche

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

Ice creams with an almond tuille; vanilla, chocolate & whisky, cinnamon, cherry Sorbet; blackcurrant

Homemade chocolate truffles; orange & Cointreau or Doorly's rum £1.80 each

**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**

Josper Grilled Irish Hereford Steak

Hereford Beef from grass fed suckler herds, dry aged on the bone for a minimum of 28 days

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

To add a starter or dessert: Furrow menu £12

Rib Eye - 'butchers' steak' juicy, high fat content & intermuscular sinew, more flavour £29 (280g)

Sirloin - textured, lean meat, fat marbling, served with fat & chain £30 (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 £72 (690g)

Fillet Tournedos - very lean, little or no fat £33 (220g)

Fillet Medallions - very lean, little or no fat £31 (220g) *(Limited availability)*

Chateaubriand for 2 people to share £80 (500g) *(Limited availability)*

SIDES & SAUCES

Tartare Sauce £3

Peppercorn sauce £3

Bearnaise £3

Stilton Hollandaise £3

Triple Cooked Chips: hand cut fat or thin £5

Creamed potato £5

Buttered Heritage potatoes £5

Roast Portobello mushrooms, aged parmesan & chives £5

Buttered spinach £6.95

Savoy cabbage, roast baby onions & pancetta £5

Cauliflower cheese £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

Whisky Mac, Compass Box Artist Blend Whisky, Stone's Ginger Wine £8.50