

Sample Menu

Nocellara del Belice Olives £4.50
Marcona Almonds £4.50
Roast Chorizo £5.50
Chilli & soy beef skewers, pickled ginger £5.50
Hummus, buttermilk crackerbread £5.50

The Furrow

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

Warm Jersey Royal potato salad, grilled leeks, Arlington free range egg, tarragon & mustard dressing
Portwood asparagus, hollandaise sauce & chives
Islay whisky cured Loch Duart salmon, pickled vegetables
Josper grilled squid with warm haricot beans, chilli, lemon, coriander, & lime *£5 supplement*
Josper roast Squab pigeon breast, roast beetroot, foraged St George mushrooms & watercress sauce

Roast fillet of John Dory, slow cooked fennel, crisp garlic potatoes, pickled shrimp & chilli dressing
Slow cooked rabbit leg with orange & thyme, braised gem lettuce, crisp potato gallettes, roast shallots, pancetta & red wine sauce
Butter roast Cotswold White chicken breast, wild garlic risotto, sautéed cavolo nero, aged parmesan, roast chicken & thyme sauce
Josper grilled Cornish lamb loin & overnight cooked shoulder, rosemary chateau potato, spinach, St George mushrooms, roast garlic & rosemary sauce
Roast butternut squash ravioli, red onion confit, sautéed spinach, Beenleigh blue cheese, black truffle & Sicilian olive oil

Pistachio souffle, dark chocolate ice cream, orange blossom anglaise (cooked to order allow 25 mins)
Glazed lemon tart, Neals Yard crème fraiche & confit lemon
Chocolate delice, salted caramel, toasted peanuts & whisky cream
Pineapple marinated with lemongrass & star anise, confit chilli, coconut cream
Freshly baked Bramley apple & almond "Sockerkaka" tart, vanilla ice cream (cooked to order allow 25 mins)
Selection of 3 cheeses from our cheese menu, homemade biscuits & quince
Ice creams with an almond tuille; vanilla, chocolate, hazelnut Sorbet; mango

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

Yorkshire Rhubarb Bellini £8.50
Frassinelli Prosecco, rhubarb juice

SIMPLY GRILLED CORNISH FISH & PRIME BEEF

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

Day Boat Cornish Fish, Simply Grilled with Wild Garlic Butter

Skate Wing £25 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)
for an extra plate £10

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)

Chateaubriand for 2 people to share £78 (500g) *(Limited availability)*
for an extra plate £10

SIDES & SAUCES

Peppercorn sauce £2.80

Bearnaise £3

Triple Cooked Chips: hand cut fat or thin £5

Buttered Jersey Royals £6.50

Champ Potato £5

Roast Portobello mushrooms, aged parmesan & chives £5

Spinach; Buttered or Creamed £6

Sprouting broccoli, pickled lemon & toasted almonds £5

Iceberg lettuce, pickled vegetables & Plough salad cream £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

Drip filter (pot for one serves two cups) Ethiopia Single Origin Gorbitu Grade 1 Organic £5.50

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

Homemade Doorly's Rum Chocolate Truffles £1.80 each