

## Sample Menu October 2021

Nocellara del Belice Olives  
Roast Chorizo  
Devils on Horseback  
Marcona Almonds  
Satay chicken, peanut sauce  
Choose 3 to share (£12.00) or as a Furrow starter

### The Furrow

**£38 for 2 courses; £48 for 3 courses** (minimum 2 courses)

*Supplement prices have been added to some of the dishes below*

Warm salad of roasted figs, Yellison goats cheese, chicory, fig chutney  
Josper roast pigeon breast, saffron risotto, aged parmesan, port reduction  
Carpaccio of Irish Hereford beef, pickled beetroot, rocket, Sicilian olive oil & aged parmesan  
Lemon & chilli cured salmon, pickled radish, wasabi, ginger, soy & sesame dressing, lime & coriander  
Roast monkfish, creamed spinach, Josper grilled cauliflower, roast garlic, lemon & thyme sauce  
Loin of Cornish lamb, Shepherd's pie, baby carrots, roast beetroot, pickled red cabbage, lamb sauce  
Roast Yorkshire partridge, Pomme Anna, roast celeriac puree, girolle mushrooms,  
pickled redcurrants, red wine sauce  
Baked wild mushroom pithivier, cavolo nero, roast butternut squash, salsify & autumn truffle  
Mirabelle plum souffle, vanilla anglaise, stem ginger ice cream (cooked to order allow 25 mins)  
Glazed lemon tart, Neal's Yard Dairy crème fraiche, confit lemon  
Amaretto panna cotta, almond & vanilla frangipane, spiced cherry compote  
Caramelised Bramley apple tart, calvados ice cream, walnut brittle (cooked to order allow 25 mins)  
Warm Michel Cluizel chocolate & coffee fondant, clotted cream, chocolate sauce  
Your selection of 3 cheeses from our cheese menu, homemade biscuits, damson jelly & fruit

### The Seam Available Wednesday to Saturday Lunch; Wednesday & Thursday Evening

**£27 for 2 courses; £32 for 3 courses** (minimum 2 courses)

A suitable alternative will be offered if any dish sells out due to its popularity

Celeriac soup, toasted hazelnuts & thyme  
Warm Confit guinea fowl salad, baby onions, pickled red cabbage, walnut dressing  
Hot smoked mackerel, shaved fennel, pickled radish & dill  
Confit Merrifield duck leg, sauerkraut, creamed potato with confit garlic & red wine sauce  
Roast fillet of cod, bok choy, roast butternut squash, pickled pink ginger & coriander  
Saffron risotto, creamed leeks, aged parmesan, Sicilian olive oil & green salad  
Vanilla panna cotta, poached peach & toasted almonds  
Bramley apple crumble, vanilla ice cream  
Lincolnshire Poacher, homemade biscuits & damson jelly  
Ice creams with almond tuille; vanilla, chocolate, coffee caramel ripple Sorbet; blackcurrant

### From the Bar

**Bullace & Quince Moscow Mule £9.50**

Lakes Vodka, Hedgepig Bullace Liqueur, ginger beer

**Sacred Negroni £10.00**

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

**Pear Bellini £8.50**

Frassinelli Prosecco, pear puree, poire william

## Day Boat Cornish fish & Hereford Prime Beef

£38 for 2 courses; £48 for 3 courses (minimum 2 courses)

*Supplement prices have been added to these dishes, Please choose your starter and/ or dessert from the 'Furrow Menu' and your side dishes from below:*

### Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce & two side dishes:

Fillet of Cod Whole Lemon Sole £8.00 Whole Dover Sole £18.00

### Josper grilled Irish Hereford Prime Beef, dry aged on the bone, with two side dishes & a sauce:

*We recommend cooking rare or medium. Well done larger cuts – can take up to 40 mins, to prepare, cook & rest*

**Rib Eye** - 'butchers steak' tender, juicy, high fat content & intermuscular sinew, more flavour £9.00 (280g)

**Côte de Boeuf**- 'cowboy steak', double rib cut, lots of fat, & flavour, for 2 people to share £24.00 (690g)

**Sirloin** - textured, lean meat, fat marbling, served with fat & chain £10.00 (280g) (chain is a small piece of fattier meat & connective tissue left on for flavour)

**Fillet Cuts** - very lean, little or no fat (*Limited availability*)

Tournedos £12.00 (220g) Chateaubriand for 2 people to share £30.00 (500g)

**Sauces for steaks** – Peppercorn or Béarnaise

### SIDES £4.85:

Triple Cooked Chips; hand cut fat or thin *Invisible Chips(in support of hospitality families in times of crisis)*

Buttered Heritage Potatoes Creamed Potato with confit garlic

Roast Portobello mushrooms, parmesan & chives

Romanesco cauliflower, lemon & thyme dressing

Buttered hispi cabbage, pancetta & roasted onions

Red cabbage slaw, candied pecans Baby gem, grilled pear, Roquefort, walnut dressing

**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, Machiatto £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 Bench Maji 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)

Homemade Doorlys Rum Chocolate Truffles £1.80 each