

Sample Menu November 2021

Nocellara del Belice Olives

Roast Chorizo

Devils on Horseback

Lamb Tikka Skewers, raita

Real Cure Hartgrove Coppa

Choose 3 to share (£12.00) or as a Furrow starter

The Furrow

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

Shaved brussel sprouts, pickled lemon, green chilli, sieved egg & Pecorino

Devilled smoked mackerel, potato & caper salad, sour cream & chives

Duck liver pate, Madeira & truffle jelly, Plough chutney & crisp bread

Roast chicken stock risotto, foraged mushrooms & aged parmesan

Roast Sea bass with roast Jerusalem artichokes, Pont Neuf potatoes & crab veloute

Blythburgh pork cutlet, black pudding hash brown, savoy cabbage, confit red onion & sauce Robert

Roast Yorkshire pheasant, Pomme Anna with slow cooked pheasant thigh, braised red cabbage, sage & onion stuffing

Salt roast celeriac tart with poached duck egg, trompette mushrooms, truffle, shallot & merlot vinegar dressing

Banana soufflé, rum & raisin ice cream, caramel sauce (cooked to order allow 25 mins)

Lemon meringue pie with morello cherry ice cream & confit lemon

Pineapple tart with pina colada sauce & coconut ice cream (cooked to order allow 25 mins)

Local honey & cardamom parfait, roast figs & pistachios

Salted caramel & rich chocolate mousse, peanut brittle & clotted cream

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

Thai spiced butternut squash soup, fresh coriander

Warm salad of confit pheasant leg, pomegranate, watercress & walnut dressing

Cod croquettes, capers & dill, tartare sauce & lemon

Overnight cooked Robins Folly Boer goat shank, creamed potato, roast carrots & red wine sauce

Fillet of gilt head bream, steamed spinach, butterbeans, lemon & thyme, chive butter sauce

Josper roast butternut squash, toasted quinoa, sauté cavolo nero, tahini & coriander dressing

Dark chocolate nemesis, crème fraiche & chocolate sauce

Steamed orange & sultana sponge with fresh egg custard

Montgomery cheddar, homemade biscuits & damson jelly

Ice creams with almond tuille; vanilla, chocolate, morello cherry Sorbet; blackcurrant

Please be aware all game birds on our menu are wild and may contain shot

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 Plaice £5.00 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

Buttered Heritage Potatoes

Creamed Potato

Roast Portobello mushrooms, parmesan & chives

Josper grilled butternut squash, tahini, spring onion & chilli

Baked cauliflower cheese with Montgomery cheddar

Purple sprouting broccoli, hollandaise sauce

Rocket salad, aged Bevisan Tomme & toasted pinenuts

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

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