

Sample Menu

Gordal Reina Olives £4.50
Marcona Almonds £4.50
Devilled whitebait, lemon mayonnaise £5.50
Roast Chorizo £5.50
Chilli & soy beef skewers, pickled ginger £5.50

The Sunday 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
Islay whisky cured Loch Duart salmon, pickled vegetables
Tempura cod cheeks, watercress, hummus, cucumber & dill dressing
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

Day Boat Cornish Fish, Simply Grilled, with sprouting broccoli, Jersey Royals & Wild Garlic Butter
Skate Wing Whole Lemon Sole *£8 supplement* Whole Dover Sole *£18 supplement*
Roast fillet of Cod, slow cooked fennel, crisp garlic potatoes, pickled shrimp & chilli dressing
Butter roast Cotswold White chicken breast, wild garlic risotto, sautéed cavolo nero, aged parmesan, roast chicken & thyme sauce
Josper grilled Cornish lamb thick muscle, sprouting broccoli, dauphinoise potatoes, mint salsa verde & rosemary sauce
Roast butternut squash ravioli, red onion confit, sautéed cavolo nero, Beenleigh blue cheese, black truffle & Sicilian olive oil
Roast Sirloin of dry aged Irish Hereford beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes, & seasonal vegetables

SIDES

Triple Cooked Chips; hand cut fat or thin £,5
Buttered Jersey Royals £6.50 Champ Potato £,5 Roast Potatoes £,5
Savoy cabbage & pancetta £,5 Roast carrots with tarragon £,5
Sprouting broccoli, pickled lemon & toasted almonds £,5
Iceberg lettuce, pickled vegetables & Plough salad cream £,5

From the Bar

**Valdespino Inocente Single Vineyard
Fino Sherry £8.50**

Classic aperitif served chilled

Plough Bloody Mary £11
Horseradish Vodka (50ml), Fino Sherry, Big Tom Tomato
& Spice

Old Fashioned £9.50
Eagle Rare 10 year old bourbon, sugar, Angostura Bitters

Yorkshire Rhubarb Bellini £8.50
Frassinelli Prosecco, rhubarb juice

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
 Homemade Doorlys Rum Chocolate Truffles £1.80 each

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 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

Sunday Roast Cote de Boeuf for Two £125 (pre order only)

For 2 courses, choose starter or dessert from Sunday Furrow

A roast joint to share, served family style at the table.

Comes with all the traditional accompaniments: seasonal vegetables, duck fat roast & creamed potatoes, Yorkshire puddings, extra gravy & fresh horseradish sauce. A real feast.

Pre-order in advance of your booking by Friday morning