

Sample Menu 2022

Nocellara del Belice Olives £4.50

Marcona Almonds £4.50

Roast Chorizo £5.50

Devils on Horseback £5.50

Spanish Boquerón's £5.50

The Sunday Furrow

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

Pea velouté, smoked haddock, poached free range egg & chives

Whipped Westcombe ricotta, grilled courgettes, romesco, Nocellara olives & Marcona almonds

Gravad Lax "Loch Duart", keta, crème fraiche, pickled lemon & cucumber

Portland crab salad, avocado, pickled tomato, lemon & coriander

Peppered & smoked Irish beef, roast beetroot & potato salad, dijon dressing & summer truffle

Simply Grilled Day Boat Cornish Fish with buttered spinach, Jersey Royals & Herb Butter

Whole Lemon Sole *£8 supplement* Whole Dover Sole *£18 supplement*

Roast fillet of cod, Wye Valley asparagus, haricot bean & spring onion casserole, shellfish butter sauce

Fillet of turbot, grilled artichoke & potato, saffron, fennel, coriander & mussel broth

Josper grilled calves' liver, Jersey Royal potatoes with butter & shallots, broad beans
& aged sherry vinegar sauce

Roast free range Blythburgh pork loin, grilled fennel & red onion, Pomme Anna & sage gremolata

Salt baked celeriac, pea agnolotti, marjoram, 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 Creamed Potato £,5 Roast Potatoes £,5

Roast courgettes, garlic & marjoram £,5

Cauliflower cheese £,5

Spinach; buttered or creamed £,6

Heritage tomato & red onion salad, aged balsamic & basil £,5

From the Bar

Plough Summer Cup £8.00

Sipsmith London cup, Fever Tree Lemonade & lemon
(like a Pimm's but better!)

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

White Peach Bellini £8.50

Frassinelli Prosecco, white peach puree

Strawberry souffle, white chocolate ice cream, strawberry sauce (cooked to order allow 25 mins)

Warm Michel Cluizel chocolate tart, griottine cherries & crème fraiche

Vanilla panna cotta, fresh raspberries & Marc d'Alsace

Iced espresso parfait, crisp chocolate, hazelnut praline

Poached apricot & amaretto mille feuille, candied almonds & crème chantilly

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

Ice creams with an almond tuille; vanilla, chocolate, raspberry ripple Sorbet; mango

Homemade Doorly's 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

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