

Sample Menu

- Nocellara del Belice Olives £4.50
Marcona Almonds £4.50
Spanish Boquerones £5.50
Roast Chorizo £5.50
Devils on Horseback £5.50
Soy & Sesame Marinated Beef, pickled ginger £5.50

The Sunday Furrow

£43 for 2 courses; £9 for third course (minimum 2 courses)

Shaved radish, pickled fennel & root vegetable salad, warm anchovy dressing & peppered quail egg
Double baked Bevisan Blue cheese soufflé, grilled Nourrit peach, local honey & thyme dressing
Slow cooked octopus with tomato & saffron, pan-fried monkfish, fennel & pancetta, coriander seeds
Fillet of red mullet, spicy red pepper & tomato sauce, cucumber relish & shellfish bisque
Hand dived Orkney scallops, roast butternut squash, marjoram & chilli dressing, toasted pumpkin seeds
(£6 supplement)
Venison carpaccio, pickled beetroot, tarragon, pink peppercorns & horseradish dressing

Simply Grilled Day Boat Cornish Fish, buttered spinach, Jersey Royal potatoes & Herb Butter
Whole Lemon Sole *£8 supplement* Whole Dover Sole *£18 supplement*
Fillet of cod, salt cod & caper croquette, marrowfat pea puree, hollandaise sauce & parsley
Fillet of sea bass, saffron potatoes, steamed pak choi, mussel mousse, tomato & basil dressing
Roast veal loin, rosemary butter roasted potato, peas, wild mushrooms & truffle
Cotswold White chicken "Saltimbocca", confit chicken Pomme Anna, buttered leeks & thyme jus
Roast Romanesco cauliflower, red pepper & chickpea puree, aubergine fritters & caponata
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 Royal Potatoes £6.50 Roast Potatoes £5
Roast Romanesco cauliflower, lemon & thyme dressing £5
Buttered hispi cabbage £5 Spinach; Buttered or Creamed £6
Heritage tomato & shallot salad, aged balsamic £5

From the Bar

White Peach Bellini £8.50

Frassinelli Prosecco, peach puree

Plough Summer Cup £8.00

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

Italian Lemon 'G & T' £12.00

Occitan Gin, Limoncello, Sicilian Lemon Tonic,
red pepper, juniper & rosemary

Plough Bloody Mary £11

Horseradish Vodka (50ml), Fino Sherry,
Big Tom Tomato & Spice

Peach melba souffle, vanilla ice cream, raspberry sauce (cooked to order allow 25 mins)
 English summer fruit meringue, crème Chantilly, crisp white chocolate & summer fruit sauce
 Glazed lemon tart, crème fraiche & confit lemon
 Warm Michel Cluizel chocolate tart, wild cherry compote, griottine cherries & confit orange
 Apricot & amaretto mousse, vanilla macaron, & apricot sauce
 Selection of 3 cheeses from our cheese menu, homemade biscuits & damson cheese
 Ice creams with an almond tuille; vanilla, chocolate, raspberry ripple Sorbet; raspberry
 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, Macchiato	£3.00
Double Espresso, Black Americano	£4.00
White Americano, Cappuccino or Flat White	£4.25
Latte	£4.50

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)
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Espresso Martini , Lake Vättern Svensk vodka, Tia Maria, espresso	£9.50
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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