

Sample Menu 2022

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)

Roast cauliflower & pickled beetroot salad, Peroche goats' cheese bon bons, raisin & caper dressing
Pan fried fillet of cod, butterbean & leek casserole, tartare butter sauce & chives
Potted brown shrimp risotto, fennel, chilli & dill
Roast hand dived Orkney scallops, white onion & garlic puree, chorizo & olive dressing
(£6 supplement)
Smoked Blythburgh pork loin, rosemary pickled carrots, apple & vanilla sauce
Irish Hereford beef tartare, Plough ketchup & buttermilk cracker bread

Simply Grilled Day Boat Cornish Fish, buttered cavolo nero, Heritage potatoes & Herb Butter
Whole Lemon Sole *£10 supplement* Whole Dover Sole *£25 supplement*
Fillet of Hake, buttered spinach, cauliflower, potato & vermouth chowder, & fresh coriander
Pan fried monkfish, sauteed pak choi, curry & crab sauce, & pomme frites
Pan fried Calves liver & slow cooked bacon, red onion Pomme Anna, roasted carrot puree
& aged sherry vinegar sauce
Roast Scottish partridge, Jospier roasted sprouts & parsnips, apple rosti potato & game sauce
Wild mushroom & Amontillado sherry pithivier, buttered cavolo nero, roast carrots & sprouts,
port, shallot & thyme dressing
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 Heritage Potatoes £,5 Roast Potatoes £,5 Creamed Potato £,5
Honey roasted root vegetables & parsley £,5 Buttered cavolo nero £,5
Savoy cabbage & crispy pancetta £,5 Rocket & parmesan salad with toasted pine nuts £,5

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

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

From the Bar

Pear Bellini £8.50

Frassinelli Prosecco, pear puree, poire william

Sacred Negroni £10.50

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

Bullace & Quince Moscow Mule £10.00

Lakes Vodka, Hedgepig Bullace Liqueur, ginger beer, lime

Plough Bloody Mary £11

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

Bramley apple & cinnamon souffle, calvados sauce, vanilla ice cream (cooked to order allow 25 mins)
 Glazed lemon tart, Neal's Yard Dairy crème fraiche & confit lemon
 Rich dark chocolate fondant, chocolate sauce & Jersey double cream
 Poire William panna cotta, caramelised pear crumble & poached pear
 Chocolate & mocha parfait, coffee anglaise & chocolate macaron
 Selection of 3 cheeses from our cheese menu, homemade biscuits & Plough damson cheese
 Ice creams with an almond tuille; vanilla, chocolate, caramel, coffee
 Sorbet; blackcurrant
 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)

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