

## Sample Menu

Nocellara del Belice Olives £4.50  
Marcona Almonds £4.50  
Spanish Boquerones £6.00  
Roast Chorizo £6.00  
Devils on Horseback £6.00  
Soy & chilli beef skewers, pickled ginger £6.50

## The Sunday Furrow

**The Furrow** including sourdough bread made with our own cultivated yeast, olive oil & olives  
**£45 for 2 courses; £10 for third course** (minimum 2 courses)

Wild mushroom velouté, mushroom & red onion croquette, winter truffle & chives  
Yellison's goats' cheese brûlée, braised chicory, blood orange & toasted walnuts  
Portland crab salad, little gem, Arlington egg mayonnaise & dill  
Josper grilled Cornish squid, tomato & chickpea casserole, roast red pepper & garlic aioli  
Pan fried pigeon breast, saffron risotto, aged parmesan, port & thyme sauce  
Irish Hereford beef tartare, buttermilk crisp bread, pickled beetroot & horseradish ketchup

Roast fillet of seabass, buttered leeks, parsley potatoes, brown shrimp, fennel & dill butter  
*(£3 supplement)*

Simply Grilled Day Boat Cornish Fish, buttered spinach, Pink Fir Apple potatoes & Herb Butter  
Fillet of Plaice      Whole Lemon Sole *£4 supplement*      Whole Dover Sole *£17 supplement*

Roast guinea fowl breast, Jerusalem artichoke, wild mushrooms, butter roast potato,  
port & bay leaf sauce

Overnight cooked Blythburgh pork cheeks, mash, creamed savoy cabbage, pork & apple sauce

Roast celeriac & chestnut ravioli, cavolo nero, wild mushrooms, confit red onion & Bevisan Tomme

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      Roast Potatoes £5

Buttered Heritage Potatoes £5      Creamed Potato £5

Cauliflower cheese £5      Roast parsnips with honey & mustard £5

Buttered savoy cabbage & pancetta £5

Rocket & parmesan salad with toasted pine nuts £5

## From the Bar

### Damson 'G&T' £8.50

Plough Damson gin, lemon syrup, Mediterranean Tonic

### Hildago La Gitana, Amontillado Sherry £8.50

Classic aperitif served chilled

### Blood Orange Bellini £8.50

Camel Valley sparkling wine, blood orange, Sacred Rosehip Cup

### Plough Bloody Mary £11

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

**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**

Passion fruit soufflé, cardamom ice cream, passion fruit sauce (cooked to order allow 25 mins)  
 Glazed lemon tart, Neals Yard crème fraîche & confit lemon  
 Clementine mousse with clementine & almond compote  
 Baked Bramley apple crumble tart, caramel ice cream & vanilla anglaise (cooked to order allow 25 mins)  
 Michel Cluizel dark chocolate ganache, coffee mousse & rum crème fraîche  
 Selection of 3 cheeses from our cheese menu, homemade biscuits & Plough damson cheese  
 Ice creams with an almond tuille; vanilla, chocolate & whisky, cinnamon, rum & raisin  
 Sorbet; blackcurrant  
 Homemade chocolate truffles; orange & Cointreau or Doorly's rum £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

**Whisky Mac**, Compass Box Artist Blend Whisky, Stone's Ginger Wine £8.50

**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**