

Sample Menu October 2021

Marcona Almonds
Roast Chorizo
Nocellara del Belice Olives
Real Cure fennel & white pepper salami
Devils on Horseback
Choose 3 to share (£12.00) or as a starter

From the Bar

Plough Bloody Mary £10.00

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

Sacred Negroni £10.00

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

Pear Bellini £8.50

Frassinelli Prosecco, pear puree, poire william

The Sunday Furrow

£38 for 2 courses; £48 for 3 courses (minimum 2 courses)

Supplement prices have been added to some of the dishes below

Broccoli soup, blue cheese rarebit

Bevistan sheep's milk cheese brulee, hazelnuts, pickled beetroot

Hand dived Orkney scallops, roast butternut squash, aged sherry vinegar, red pepper & parsley dressing **£7**

Ceviche of seabass, pickled radish, wasabi, ginger, soy & sesame dressing, lime & coriander

Josper roast pigeon breast, saffron risotto, aged parmesan, port reduction

Roast monkfish, creamed spinach, Josper grilled cauliflower, roast garlic, lemon & thyme sauce

Loin of Cornish lamb, Shepherd's pie, baby carrots, roast beetroot, pickled red cabbage, lamb sauce

Josper grilled Iberico pork cutlet, sauerkraut with lardo & sage, apple & potato rosti, confit onion, sauce Robert **£5**

Baked wild mushroom pithivier, cavolo nero, roast butternut squash, salsify & autumn truffle

Roast Sirloin of dry aged Irish Hereford beef, Yorkshire pudding, fresh horseradish,

duck fat roast potatoes, & seasonal vegetables

Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce & two side dishes:

Fillet of Cod Fillet of Plaice £5.00 Whole Lemon Sole £8.00 Whole Dover Sole £18.00

Please choose your starter and/ or dessert from the 'Sunday Furrow Menu' and your sides from below:

SIDES £4.85:

Triple Cooked Chips; hand cut fat or thin *Invisible Chips (in support of hospitality families in times of crisis)*

Buttered Heritage Potatoes Champ Potato Roast Potatoes

Glazed Chantenay carrots & tarragon Hispi Cabbage & pancetta

Bobby beans & shallots

Red cabbage slaw, candied pecans Baby gem, grilled pear, Stichelton, walnut dressing

Mirabelle plum souffle, vanilla anglaise, stem ginger ice cream (cooked to order allow 25 mins)
 Glazed lemon tart, Neal's Yard Dairy crème fraiche, confit lemon
 Amaretto panna cotta, almond & vanilla frangipane, spiced cherry compote
 Caramelised Bramley apple tart, calvados ice cream, walnut brittle (cooked to order allow 25 mins)
 Warm Michel Cluizel chocolate & coffee fondant, Jersey double cream, chocolate sauce
 Your selection of 3 cheeses from our cheese menu, homemade biscuits, damson jelly & fruit
 Ice creams with almond tuille; vanilla, chocolate, coffee caramel ripple Sorbet; blackcurrant

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 Bench Maji 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)
Homemade Doorlys Rum Chocolate Truffles	£1.80 each

Sunday Roast Cote de Boeuf for Four (pre order only)

£58 per person for 3 courses, choose starter & dessert from Sunday Furrow

A whole 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