



*Welcome to*

THE FORK & FURROW

SUNDAY MENU

## S T A R T E R S

HOMEMADE SOUP OF THE DAY  
with warm bloomer

VEG | GFO

PIG CHEEK SLIDER  
with BBQ, sesame, spring onion and slaw

TOMATO BRUSCHETTA  
with rocket and pine nuts

VE | GFO

THAI FISHCAKES  
with coconut broth

## M A I N S

VEGETARIAN LASAGNE  
with garden salad

V

FORK & FURROW BURGER  
with Swiss cheese, bacon jam, truffle mayo, tomato relish and triple cooked  
chips

HADDOCK AND TRIPLE COOKED CHIPS  
with garden peas, burnt lemon and homemade tartare sauce

FORK & FURROW HOMEMADE PIE  
puff pastry encased pie with seasonal vegetables and triple cooked chips or mash

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## O N T H E S I D E

extra Yorkshire pudding 1.50 | extra seasonal greens 4.00 | Montgomery cheddar and truffle cauliflower cheese 4.00

triple cooked chips 4.00 | truffle & parmesan fries 5.00

## C L A S S I C R O A S T S

*all of our roasts are served with creamy mash, roast potatoes, onion stuffing, Yorkshire pudding and roasted root vegetables.*

### DRY-AGED ROAST DERBYSHIRE BEEF

GFO

### ROAST CHICKEN BREAST

GFO

### ROAST CRISPY PORK BELLY

GFO

### MUSHROOM, FETA & SPINACH WELLINGTON

V

*Montgomery cheddar and truffle cauliflower cheese, seasonal greens, peas francais to be served to the table*

## D E S S E R T S

### WHITE CHOCOLATE PANNA COTTA

with strawberry jelly, dried strawberry and chocolate twill

GF V

### FORK & FURROW BROWNIE

with salted caramel, pecans, honeycomb and vanilla ice cream

GF V

### FORK & FURROW CRUMBLE

with vanilla ice cream

V

### CHEESE BOARD

with crackers, grapes, chutney and celery

GFO V

2.00 SUPPLEMENT

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ONE COURSE - 17.00 | TWO COURSE - 24.00 | THREE COURSE - 31.00