

*Welcome to*

THE FORK & FURROW

LUNCH MENU

*spring / summer selection*

S T A R T E R S

GFO

SMOOTH CHICKEN LIVER PARFAIT

crispy skin | red onion chutney | pickles | sour dough toast

STICKY CHAR SUI GLAZED PORK CHEEK

bao bun | spring onion slaw | miso emulsion

GF V

TENDERSTEM BROCCOLI

parmesan crumb | truffle dressing | brown butter hollandaise

PANKO MUSSELS

katsu sauce | charred chilli | samphire

## M A I N S

GF

### CIDER BATTERED MARKET FISH

beef dripping chips | minted peas | tartare sauce | curry ketchup

### FORK & FURROW BURGER

dry aged steak patty | toasted brioche | Swiss cheese | black pepper and truffle mayo  
smoked pancetta | gherkins | beef dripping chips

### SMOKED HADDOCK RISOTTO

spinach | fennel | crispy duck egg | dill crème fraîche

### BRAISED OXTAIL & BONE MARROW PIE

clotted cream mustard mash | beef fat carrot | Yorkshire blue | gravy

GF

### CORNFED CHICKEN THIGH

French-style peas | smoked pancetta | new potatoes | tarragon butter

V

### WILD MUSHROOM TART

dressed bitter leaves | lovage pesto | rosti potato

## S I D E S

beef dripping hand cut chips GF £5

Lincolnshire poacher and truffle cauliflower cheese V £6.50

French-style peas with smoked pancetta GF £5

P U D D I N G

V  
DARK CHOCOLATE MOUSSE  
banana | honeycomb | popping candy | salted caramel | lime

V  
STICKY TOFFEE PUDDING  
miso butterscotch | creme fraiche ice cream

GFO V  
"BERRIES & CREAM"  
marinated berries | vanilla mascarpone | strawberry purée | biscoff | clotted cream ice cream

GFO V  
BRITISH CHEESE SELECTION  
Yorkshire blue cheese | Lincolnshire Poacher | Wookey hole cheddar | Baron Bigod brie  
| grapes | red onion jam | crackers

£4 SUPPLEMENT