



Welcome to

THE FORK & FURROW

EVENING MENU

S T A R T E R S

TEMPURA SOFT SHELL CRAB

with salted cucumber, soy jelly, sesame and pickled ginger | GF

8.00

CRISPY PORK BELLY

with sauerkraut, fondant potato and chicken jus | GF

8.00

BREADED COD CHEEK

with crispy potato, crushed peas, capers and lemon mayo | GF

8.00

CRISPY EGG

with fennel, goats cheese, balsamic and honey | V GF

7.50

M A I N S

CHICKEN SUPREME

with smoked bacon and sweetcorn chowder | GF

19.00

CONFIT DUCK LEG

with potato fondant, parsnip, poached pear, chestnut and cider jus | GF

19.50

HEART OF BEEF RUMP

with Boulangère potato, heritage carrots and red wine jus | GF

20.00

FRESH MARKET COD

with confit chicken wing, celeriac, baby gem and chicken jus

18.00

BLACK BOMBER & BROCCOLI ORZO BAKE

with herb crumb and garlic bread | V

16.00

O N T H E S I D E

Chips | Boulangère Potato | Broccoli & Orzo Bake | Seasonal Veg | Cumin Carrots | Mushroom & Haricot Stew | Purple Sprouting Broccoli

4.00 EACH

D E S S E R T S

VANILLA BRÛLÉE

with berry compôte and shortbread | V GFO

7.50

TIRAMISU

with cherries | V

7.50

SELECTION OF LOCAL CHEESES

with chutney, apple and crackers | V GFO

9.50

S T A R T E R S

SOUP OF THE DAY
with croutons and fresh bread | v GFO
6.00

PIG CHEEK SLIDER
with BBQ, sesame, spring onion and slaw
8.00

THAI FISHCAKE
with coconut & lemongrass broth and pickled ginger | GFO
8.50

TOMATO BRUSCHETTA
with rocket, pine nuts and herb oil | vE
7.00

M A I N S

THE FORK & FURROW BURGER
with Swiss cheese, bacon jam, truffle mayo, tomato emulsion, chips & slaw
15.00

TRADITIONAL FISH & CHIPS
with tartare sauce, crushed peas and burnt lemon | GFO
15.00

RIBEYE STEAK
with confit tomato, mushroom, chips and peppercorn sauce | GF
24.00

PIE OF THE DAY
with creamy mash or chips, seasonal veg and gravy
15.00

WILD MUSHROOM & HARICOT BEAN STEW
topped with crispy shallot | vE
13.30

D E S S E R T S

THE FORK & FURROW CRUMBLE
with custard | v
6.00

STICKY SYRUP SPONGE
with custard and sugar shards | v GF
6.00

TRIPLE CHOCOLATE BROWNIE
with salted caramel, honeycomb, pecans and vanilla ice cream | v GF
7.50