



Welcome to

THE FORK & FURROW

MAIN MENU

S T A R T E R S

HOMEMADE SOUP OF THE DAY
with warm bloomer | V GFO
7.00

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

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

TOMATO BRUSCHETTA
with rocket, pine nuts and herb oil | VE GFO
7.50

S M A L L P L A T E S

SLOW COOKED BELLY PORK
with sauerkraut | GF
6.50

ROAST POTATOES
with spicy tomato sauce and garlic & basil aioli | GF VE
5.50

SALT AND PEPPER PADRON PEPPERS
GF VE
5.50

BABY SQUID CALAMARI
with garlic aioli | GF
6.50

RIBEYE STEAK
with salt and vinegar crisps | GF
6.50

CRISPY SALTED COD
with mint, chilli and peas | GF
6.50

ROASTED TOMATO HUMMUS
with flat bread | GFO VE
5.50

ROASTED JERUSALEM ARTICHOKES
with balsamic glaze | VE
5.50

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Enjoy three small plates for 16.00

P U B C L A S S I C S

VEGETARIAN LASAGNE

with garden salad | v

16.00

FORK & FURROW BURGER

with Swiss cheese, bacon jam, truffle mayo, tomato relish and triple cooked chips

16.00

HADDOCK & TRIPLE COOKED CHIPS

with garden peas, burnt lemon and homemade tartare sauce | GFO

16.00

12 OZ RIBEYE STEAK

with confit tomatoes, grilled mushroom, triple cooked chips and peppercorn sauce | GF

25.00

HOMEMADE PIE

puff pastry encased pie with seasonal vegetables and triple cooked chips or mash

16.00

M A I N S

HEART OF RUMP

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

20.00

SALMON FILLET

with courgette, jersey royals, aubergine, tomatoes and lemon | GF

18.00

CHICKEN SUPREME

with dauphinoise potatoes, king oyster mushroom, chicken jus and spring onion | GF

18.00

BBQ LAMB BREAST

with crushed jersey royals, broad bean, pea and wild garlic, artichoke purée | GFO

24.00

RAINBOW SALAD

with jersey royals, artichoke, aubergine, courgette, tomatoes with lemon dressing | VE GFO

16.00

add chicken to your Rainbow Salad for 6.00

O N T H E S I D E

triple cooked chips (gf) 4.00 | dauphinoise potato (gf) 4.00 | Boulangère potato (gf) 4.00 |

purple sprouting broccoli (ve) 4.00 | spring greens (ve) 4.00 | onion rings (gf) 4.00 | sweet potato fries (gf) 5.00

truffle & parmesan fries 5.00 | garlic bread 3.00

ROOM FOR MORE >>

D E S S E R T S

PEANUT BUTTER PARFAIT

with lime, chocolate and peanuts | GF V

8.00

WHITE CHOCOLATE PANNA COTTA

with strawberry jelly, dried strawberry and chocolate twill | GF V

8.00

FROMAGE FRAIS MOUSSE

with almonds, lemon sable and Kirsh | GFO V

8.00

CHEESE BOARD

with crackers, grapes, chutney and celery | GFO V

9.00

FORK & FURROW BROWNIE

with salted caramel, pecans, honeycomb and vanilla ice cream | GF V

8.00

FORK & FURROW CRUMBLE

with vanilla ice cream | V

8.00