



Welcome to

THE FORK & FURROW

EVENING MENU

S T A R T E R S

CHUNKY TOMATO, ROOT VEGETABLE & ORZO SOUP

with fresh bread | VE GFO

8.00

BBQ PULLED PORK SLIDERS

with ranch slaw | GFO

8.00

BUTTERMILK, LEMON AND HERB CHICKEN WINGS

with chilli jam | GF

8.00

GARLIC AND THYME CHESTNUT AND WILD MUSHROOM BRUSCHETTA

V GFO

8.00

GRILLED CHILLI GARLIC KING PRAWNS

with toasted ciabatta | GFO

9.50

THAI FISHCAKES

with lemongrass and coconut broth

9.50

HONEY ROAST FIG & GOATS CHEESE

with hazelnut, endive and chive oil | GF

9.50

BOSSAM BELLY PORK

with baby gem and fragrant jasmine rice

9.50

CRUSTY CIABATTA

with olive oil, balsamic and olives | VE GFO

5.00

M A I N S

CHICKEN SUPREME RAMEN

with ginger, chilli, pak choi, spring onion, soy cured boiled egg

17.00

SLOW COOKED BEEF BRISKET

with parsnip, rainbow carrots, onion, horseradish mash and red wine gravy | GFO

18.00

SEARED SALMON

with caper and shallot new potatoes, leeks, apple and Dijon brown butter dressing | GF

19.00

HONEY ROAST DUCK

with beetroot, butter fondant, chantenay carrots, purple broccoli and spiced plum sauce | GFO

20.00

P U B C L A S S I C S

FORK & FURROW HOMEMADE PIE

with green vegetables and a choice of either triple cooked chips or creamy mash | vo

17.00

8^{oz} STEAK BURGER

topped with Swiss cheese, bacon jam, house relish, truffle mayo served on 'THE LOAF' seeded brioche bun with triple cooked chips

16.00

LAGER AND MALT VINEGAR BATTERED HADDOCK

with garden peas, burnt lemon, house tartar and triple cooked chips | GFO

17.00

MELENZANE LAYERS OF AUBERGINE AND COURGETTE

rich tomato and basil sauce topped with buffalo mozzarella and parmesan | GF V

16.00

FORK AND FURROW HOMEMADE SAUSAGE AND GARLIC ROSEMARY MASH

with garden peas and onion gravy

18.00

SPAGHETTI PUTTANESCA

with a spicy tomato sauce with olives and capers | GFO VE

16.00

GRILLED 12^{oz} RIBEYE STEAK

with confit vine ripened tomato, garlic and provence herb flat mushroom and triple cooked chips | GF

26.00

GRILLED 8^{oz} HEART OF RUMP

with confit vine ripened tomato, garlic and provence herb flat mushroom and triple cooked chips | GF

18.00

ADD PEPPERCORN, DIANE OR STILTON SAUCE FOR £3.00

O N T H E S I D E

triple cooked chips 4.00 (gf) | alpine chips 6.00 (v gf) | beer battered onion rings 4.00 (ve gfo)

garlic bread 4.00 (v gfo) | green vegetables 4.00 (gf ve)

ROOM FOR MORE...ASK A MEMBER OF OUR TEAM FOR THE DESSERT MENU