



Welcome to

THE FORK & FURROW

S U M M E R M E N U

WARM CIABATTA
with oils and herb de Provence olives | VE GFO
6.00

S M A L L P L A T E S

GRILLED LEMON AND HERB KING PRAWNS
with sweet chilli jam | GF
8.00

BOSSAM BELLY PORK
with baby gem and fragrant jasmine rice
7.00

CALAMARI
with burnt lemon and garlic aioli | GF
7.00

THAI FISH CAKES
with chilli, spring onion and sesame dipping sauce
7.50

GRILLED HEART OF RUMP
with watercress, sea salt and white wine vinegar crisps | GF
8.50

SLOW ROASTED BBQ PULLED PORK SLIDERS
with onion seed slaw
7.50

TOMATO, PINE NUT & ROCKET BRUSCHETTA
GFO V
6.00

PATATAS BRAVAS
in a warm sweet & sour chunky tomato sauce with garlic aioli | VE GF
6.00

BLISTERED PADRON PEPPERS
with Cornish sea salt | VE GF
5.00

PARMESAN, BLACK TRUFFLE CROQUETTES
with tomato and garlic salsa | V GFO
7.00

CAPRESE SALAD
marinated beef tomatoes, buffalo mozzarella, balsamic and basil | V GF
5.00

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Enjoy three small plates for 18.00

P U B C L A S S I C S

FORK & FURROW HOMEMADE PIE

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

16.00

8^{oz} STEAK BURGER

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

16.00

LAGER & MALT VINEGAR BATTERED HADDOCK

with garden peas, burnt lemon, house tartare sauce and triple cooked chips | **GFO**

16.00

GRILLED 12^{oz} RIBEYE STEAK

with confit beef tomatoes, garlic & herb chestnut mushroom, triple cooked chips and peppercorn sauce | **GFO**

26.00

MELENZANE

layers of aubergine, courgette, rich tomato sauce, topped with mozzarella and parmesan with triple cooked chips

16.00

S A L A D B A R

CAESAR SALAD

baby gem, garlic & herb croutons, parmesan, anchovies, pancetta and house Caesar dressing | **GFO**

12.00

NIÇOISE SALAD

potatoes, green beans, baby plum tomatoes, boiled egg, herb de Provence olives, wilted spinach and a lemon & parsley olive oil | **GF**

12.00

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add sea bass or chicken to your salad for 6.00

O N T H E S I D E

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

garlic bread 4.00 (v gfo) | green vegetables 4.00 (gf ve) | Yorkshire blue cheese sauce 2.00 | Diane sauce 2.00

M A I N S

SEARED SEA BASS & CLAMS

with sautéed potatoes, grilled asparagus, spinach, vine tomato, caper and lemon beurre noisette | GF

18.00

ROASTED CHICKEN SUPREME

with dauphinoise potatoes, grilled baby gem, wild mushrooms, pancetta and chicken broth | GF

18.00

DERBYSHIRE PORK CUTLET

with black pudding croquette, sauekraut, pork puff, apple and wholegrain mustard sauce

18.00

GOCHUJANG STIR FRY

with spring onion, bean sprouts, sesame, vermicelli noodles, mange tout, tenderstem broccoli and crispy marinated tofu | VE

18.00

T O F I N I S H

STICKY TOFFEE PUDDING

with candied apricot, toffee sauce and vanilla pod ice cream | GF V

7.00

FORK AND FURROW CRUMBLE

topped with spiced oats and served with vanilla pod ice cream | GF V

7.00

SELECTION OF ENGLISH CHEESES

with crackers, grapes, celery and chutney | V

10.00

TRIPLE CHOCOLATE BROWNIE

with candied pecans, caramel sauce and vanilla pod ice cream | GF V

7.00

STRAWBERRIES & CREAM

topped with meringue and tarragon | V GF

7.00