

# Welcome to

# THE FORK & FURROW

#### WARM CIABATTA & BREADS

with oils and herb de Provence olives

VE GFO

STARTERS

### GRILLED LEMON AND HERB CREVETTES

with sweet chilli jam

GF

#### BOSSAM BELLY PORK

with baby gem and fragrant jasmine rice

SOUP OF THE DAY

with crusty ciabatta

GFO VE

TOMATO, PINE NUT & ROCKET BRUSCHETTA

GFO V

MAINS

# FORK & FURROW HOMEMADE PIE

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

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# 8° Z STEAK BURGER

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

# LAGER & MALT VINEGAR BATTERED HADDOCK

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

GFO

#### GRILLED 12° RIBEYE STEAK

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

GFO

8.00 SUPPLEMENT

## MELENZANE

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

ON THE SIDE

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

garlic bread 4.00 (v gfo) | green vegetables 4.00 (gf ve) | cauliflower cheese (gf v) | extra Yorkshire pudding 1.50

all of our roasts are served with roasted potatoes, creamy mash, Yorkshire pudding, green vegetables, cauliflower cheese and stuffing

SAGE & ROSEMARY ROASTED DERBYSHIRE LOIN OF PORK

GFO

12 HOUR SLOW ROAST TOPSIDE OF BEEF (SERVED PINK)

GFO

GARLIC & THYME ROASTED CHICKEN SUPREME

GFO

MUSHROOM, BUTTERNUT SQUASH & FETA WELLINGTON

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TURN YOUR ROAST INTO A SANDWICH

Your choice of meat served in a 'LOAF' seeded brioche bun with roast potatoes stuffing and gravy  ${\tt 11.00~|~GFO}$ 

DESSERTS

STICKY TOFFEE PUDDING

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

FORK AND FURROW CRUMBLE

topped with spiced oats and served with vanilla pod ice cream  $\mid$  GFO V

SELECTION OF ENGLISH CHEESES

with crackers, grapes, celery and chutney  $\mid \mathbf{v}$ 

2.00 SUPPLEMENT

TRIPLE CHOCOLATE BROWNIE

with candied pecans, caramel sauce and vanilla pod ice cream  $\mid$  GF v

STRAWBERRIES & CREAM

topped with meringue and tarragon | v GF

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