

Welcome to

THE FORK & FURROW

LUNCH MENU

S T A R T E R S

CRUSTY CIABATTA with olive oil, balsamic and olives VE GFO	5.00
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

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 mushrooms and triple cooked chips GF	26.00
GRILLED 8^{oz} HEART OF RUMP with confit vine ripened tomato, garlic and provence herb flat mushrooms 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