



*Welcome to*

THE FORK & FURROW

SUNDAY MENU

WARM CIABATTA & BREADS FOR THE TABLE  
with oils and herb de Provence olives  
VE GFO

S T A R T E R S

CHUNKY TOMATO, ROOT VEGETABLE AND ORZO SOUP  
with fresh bread  
VE GFO

BBQ PULLED PORK SLIDERS  
with ranch slaw  
GFO

BUTTERMILK, LEMON AND HERB CHICKEN WINGS  
with chilli jam  
GF

GARLIC & THYME CHESTNUT AND WILD MUSHROOM BRUSCHETTA  
GFO V

C L A S S I C R O A S T S

*all of our roasts are served with roasted potatoes, creamy mash, Yorkshire pudding, braised red cabbage,  
green vegetables, stuffing, garden peas with smoked bacon and gravy*

MARJORAM AND SAGE ROASTED WHITE TURKEY  
GFO

12 HOUR SLOW ROAST TOPSIDE OF BEEF (SERVED PINK)  
GFO

HONEY MUSTARD ROAST GAMMON  
GFO

MUSHROOM, BUTTERNUT SQUASH & FETA WELLINGTON  
V

...

TURN YOUR ROAST INTO A SANDWICH  
Your choice of meat served in a 'LOAF' seeded brioche bun with roast potatoes stuffing and gravy  
11.00 | GFO

## M A I N S

### FORK & FURROW HOMEMADE PIE

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

17.00

### 8<sup>oz</sup> 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 | gfv

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<sup>oz</sup> RIBEYE STEAK

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

26.00

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) | onion rings 4.00 (ve gfo)

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

braised red cabbage 4.00 (v)

...

ONE COURSE - 18.00 | TWO COURSE - 25.00 | THREE COURSE - 32.00

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