



*Welcome to*

THE FORK & FURROW

EVENING MENU

## T A P A S

CHOOSE ANY 3 FOR £18

BREAD AND OLIVES | GFO, DF, VG |

6.00

BLISTERED SALT AND PEPPER PADRON PEPPERS

| GF, DF, VG |

5.00

PATATAS BRAVAS

parmentier potatoes in a hot tomato sauce with basil & garlic aioli | GF, DF, VG |

6.50

OLD BAY BUTTERMILK CHICKEN WINGS

with homemade red jalapeno jam | GF |

7.50

SALT AND PEPPER SQUID

with lemon and herb mayo | DF |

7.50

SLOW COOKED BELLY PORK

with pork scratchings and sauerkraut | GF, DF |

7.50

ROASTED CHORIZO

with mixed peppers, deglazed in sherry and honey | GF

7.50

CLASSIC FREE RANGE EGG SPANISH TORTE

with tomato salsa and chives | GF, V |

6.00

HERITAGE TOMATO AND RED PEPPER BRUSCHETTA

spring onion and parsley | GFO, DF, VG |

7.00

CAPRESE SALAD

with heritage tomato, buffalo mozzarella & basil | GFO, V |

6.50

BLACK BOMBER MATURE CHEDDAR & CHIVE

CROQUETTES | GF, V |

6.50

BBQ PULLED PORK SLIDER

with ranch slaw | GFO |

7.50

## A L A C A R T E

HEART OF RUMP

with a pulled brisket, stilton and orzo bake, asparagus, red wine jus

20.00

OVERNIGHT PRESSED BELLY PORK

with pickled fennel & carrot, butter fondant, pork scratchings, chicken jus | GF |

19.00

HERB CRUSTED COD LOIN

crushed caper and peas, lemon & gherkin beurre blanc, shoe-string fries | GF |

20.00

RISOTTO

pea, tenderstem, asparagus & whipped goats cheese | GF VGO |

16.00

add chicken breast or cod loin 6.00

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

18.00

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

17.00

CORNISH SEA SALT AND WHITE WINE VINEGAR BATTERED HADDOCK

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

17.00

MELENZANE LAYERS OF AUBERGINE AND COURGETTE

in a rich tomato and basil sauce topped with buffalo mozzarella, triple cooked chips | GF, VGO, DFO |

16.00

CLASSIC HOMEMADE BEEF, PORK & PANCETTA LASAGNE

with garden salad

18.00

PENNE ARRABIATA

rich and spicy tomato sauce with penne pasta and garlic bread | GFO, DF, VG |

13.00

add chicken 6.00

CHICKEN SUPREME

with dauphinoise potato, wild mushrooms, leek, baby gem lettuce and pancetta, chicken broth | GF

19.00

GRILLED 12<sup>oz</sup> RIBEYE STEAK

with confit vine ripened tomato, garlic and herb de province flat mushroom and triple cooked chips

28.00

add peppercorn or stilton sauce 3.00

O N T H E S I D E

triple cooked chips 4.00 (gf, df, vg) | parmesan & truffle fries 6.00 (v, gf) |

Cornish sea salt and white wine vinegar onion rings 4.00 (ve, gf, df) | garlic bread 4.00 (df, gfo, vgo)

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