

Welcome to

THE FORK & FURROW

OLD BAY BUTTERMILK CHICKEN WINGS

with homemade red jalapeno jam

GF

SLOW COOKED BELLY PORK

with pork scratchings and sauerkraut GF, DF

CLASSIC FREE RANGE EGG SPANISH TORTE

chives & tomato salsa

GF, V

HERITAGE TOMATO AND RED PEPPER BRUSCHETTA

spring onion and parsley

GFO, DF, VG

BBQ PULLED PORK SLIDER

with ranch slaw

SALT AND PEPPER SQUID

with lemon and herb mayo

DF

CLASSIC ROASTS

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

GARLIC AND ROSEMARY ROAST LEG OF LAMB

12 HOUR SLOW ROAST TOPSIDE OF BEEF (SERVED PINK)

OVERNIGHT, PRESSED BELLY PORK WITH CRACKLING

MUSHROOM, BUTTERNUT SQUASH & FETA WELLINGTON

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FORK & FURROW HOMEMADE PIE

with green vegetables and a choice of either triple cooked chips or creamy mash \mid vo 18.00

8° Z 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 | GFO

MELENZANE LAYERS OF AUBERGINE AND COURGETTE

rich tomato and basil sauce topped with buffalo mozzarella, triple cooked chips \mid GF v vGO \mid 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 \mid GFO VG DF \mid 13.00 add chicken 5.00

CHICKEN SUPREME

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

GRILLED 12° RIBEYE STEAK

with confit vine ripened tomato, garlic and herb de provence flat mushroom and triple cooked chips 28.00

ADD PEPPERCORN OR STILTON SAUCE FOR £3.00 $\,$

ON THE SIDE

triple cooked chips 4.00 (gf df v) | parmesan and truffle fries 6.00 (v gf) | onion rings 4.00 (ve, gf, df) garlic bread 4.00 (v gfo df) | Black Bomber cauliflower cheese 6.00 (gfo v) | extra Yorkshire pudding 1.00 (vg) braised red cabbage 4.00 (v, gf, df)

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ONE COURSE - 19.00 | TWO COURSE - 27.00 | THREE COURSE - 34.00