



Furzeleigh Mill

Pre-Starter

Marinated Kalamata and Harlequin Olives £5

With Rosemary Oil and Balsamic, Focaccia

Starter

Soup du Jour V £6

Homemade bread

Thai Mussels £9.50

Lemongrass, Ginger, Chilli, Lime, Coriander and Coconut Milk. Homemade Bread

Avocado Caesar Salad £8

Vegan Caesar Dressing, Garlic Croutons

Beef Carpaccio £9.50

Rocket, Parmesan, Balsamic Glaze

Whipped Goats Cheese, Mixed Beetroot & Fig Salad £8.00

Sweet & Pickled Beetroot, Fresh Figs, Candied Walnuts

Ham Hock Terrine £9

Crisp Quails Egg, Pineapple Jelly

Main

Sirloin Steak £26

Homemade Chunky Chips, Tomato, Flat Mushroom and Beer Battered Onion Rings,
Peppercorn Sauce

Crispy Smoked Tofu Brick £16

Cous Cous, Pomegranate, Salsa Verde

Game Two Ways £26

Partridge Breast, Slow Braised Venison Haunch, Juniper Spiced Rosti Potato, Red Cabbage,
Blackberry & Port Jus





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Wild Mushroom Linguine (V) £16

Foraged Wild Mushrooms in a Creamy Pasta Sauce

Whole Plaice £18

Confit Lemon & Caper Butter, Saffron Potatoes, Pan Fried Samphire & Garlic

Rustic Chicken Kiev £16

Garlic Butter filled Supreme of Chicken, Mashed Potato and Wilted Spinach, Seasonal Greens, Port, Orange & Cranberry Coulis

Seafood Linguine £18

King Prawn, Crab Meat and Mussels, Chilli

Pork Three Ways £24

Slow Braised Belly, Tenderloin wrapped in Parma Ham, Prune & Brandy Stuffing, Apple Puree, Seasonal Greens, Cider Jus

Dessert £6

Please see board for options

Selection of Homemade Ice Creams and Sorbets from £5.50

Cheese Selection £9

