

Furzedown

Streatham

❖ Starter Dishes ❖

French Onion Soup *cheese crouton* - 4.25

Cajun Spiced Whitebait *sweet chili sauce - dressed salad* 5.25

Deep Fried Brie *panko breadcrumbs - caramelised onion chutney* 5.45

Pork & Game Terrine *wrapped in smoked bacon - real ale chutney - toasted ciabatta* - 5.85

Devilled Prawn & Crayfish Cocktail *apple - celery - toasted walnuts - ciabatta* - 4.95

❖ Traditional Sunday Roast Beef or Pork ❖ *Sunday only*

Succulent slices of English Rib Eye Beef or Pork Belly, Horseradish sauce, fresh vegetables, Yorkshire Pudding, Roast Potatoes & chef's rich red wine, rosemary & garlic gravy. - 10.95

❖ Main Dishes ❖

Side Vegetables £1

28 days Matured Hand Cut 10oz Rump Steak *real chips - grilled tomato - onion rings* - 10.95

Traditional Handmade Steak & Kidney Pie *fresh vegetables - chunky chips - rich red wine gravy* - 8.95

Slow Braised Pork Belly *grain mustard mash - savoy cabbage - pork cider broth* - 11.95

Home Cooked Real Ham, Chips & Eggs - 8.95

Chefs Homemade Authentic Beef or Veggie Curry *rice - basmati rice - poppadum - mango chutney* - 8.95

Roasted Chicken Supreme *chestnut & garlic & stuffing - red cabbage with bacon & apple - onion & thyme sauce* - 11.55

Country Chicken *bacon, cheddar & bbq sauce - chips - salad garnish* - 8.95

Homemade Smoked Haddock & Salmon Fishcake *tomato and crab chilli sauce - real chips - dressed salad* - 9.45

The Furzedown Classic Burger *topped with bacon, cheddar, bbq & onion rings - dressed mixed salad - chips* - 8.95

Chefs Nut Roast *beetroot & horseradish chutney - blue cheese - vine cherry tomatoes - sautéed new potatoes* - 8.95

❖ Ciabatta *(Toasted warmed bread)* or Jacket Potatoes ❖

Spiced Prawn, Crayfish, Apple, Celery & Walnuts	4.95	Bacon, Lettuce & Tomato	5.45
Stilton, Horse Radish & Beetroot Chutney	5.25	Tuna & Mayonnaise	5.25
Ham, Tomato & Brie	5.25	Fish Finger & Tartar Sauce	4.95
Sausage, Caramelised Onions & Grain Mustard	5.75	Mature Cheddar Cheese & Pickle	4.95
Cajun Spiced Rib Eye of Beef, Sunblushed Tomato & Rocket 6.55			

❖ Desserts ❖

Landlord's Cheese Selection & Biscuits 5.95

Trio of Ice Cream *vanilla, chocolate & strawberry* 4.95

Below are handmade

Handmade Chocolate Brownie - *kumquat syrup - mint chocolate chip ice cream* 5.45

Apple Pie - *serve with vanilla ice cream* - 5.25

Handmade crème brulee with passion fruit 5.25

❖ Wine List ❖

White Wines

Los Romero's Sauvignon Blanc, Central Valley, Chile (B) Fragrant aromas of lemon and gooseberries with a zesty finish.	175ml £4.25	250ml £4.95	Bottle £13.95
Mill Cellars Chardonnay SE Australia (C) Rich and rounded citrus and tropical fruits seasoned with vanilla spice.	175ml £4.75	250ml £5.50	Bottle £14.95
Parini Pinot Grigio delle Venezie Italy (A) Distinctive nose of wild flowers. Touches of honey & Banana: Soft, fresh & lively with notes of pear.	175 ml £4.95	250ml £5.75	Bottle £15.95
Cullinan View Chenin Blanc, Western Cape, South Africa (C) Deliciously fresh and creamy with peachy fruit character. A classic South African style			Bottle £15.95
La Campagne Viognier, Pays d'Oc France Dry with all the classic characteristics of Voignier grape, exhibiting peaches, dried apricots & floral aromas.			Bottle £18.25
Dashwood Sauvignon Blanc, Marlborough, New Zealand Brimming with Zesty grapefruit, lime, pear & passion fruit married well with a grassy herbaceousness.			Bottle £21.95
Petit Chabils, J. Moreau et Fils, France Made in classic Chabils style, it is lean and elegant with underlying Chardonnay fruit from the north tip of Burgundy.			Bottle £24.75
Sancerre, La Gravelière, Joseph Mellot, France Vibrant, aromatic Sauvignon Blanc at its best, opulent on the nose and palate, stylishly dry on the finish.			Bottle £26.50

Red Wines

Arium Tempranillo-Garnacha, Tinto Albali Valdepeñas, Spain <i>Cherry-red, very smooth with blackberry and plum fruit: the tannis are light and finish soft.</i>	175ml £4.25	250ml £4.95	Bottle £13.95
Los Romero's Merlot, Central Valley, Chile <i>Soft, Warm and smooth red with lots of blackcurrant and plum fruits and a dash of spice.</i>	175ml £4.75	250ml £5.50	Bottle £14.95
Montepulciano d'Abruzzo, Parini, Italy <i>Plum and cherry with notes of violet: dry, soft but well structured with a finish of dried fruits & toasted hazelnut.</i> BRONZE (2010) International Wine Challenge 2011	175ml £4.95	250ml £5.75	Bottle £15.95
Berri Estate Shiraz, Australia <i>Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.</i>			Bottle £17.25
Rare Vineyards Pinot Noir Vin de France, France <i>From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.</i>			Bottle £19.25
Marquès de Morano Rioja, Crianza Tinto, Spain Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.			Bottle £19.95
Etchart Privado Malbec, Valle de Cafayate, Argentina Deep layers of black peppered plum richness, great intensity of character.			Bottle £21.00
Robert Mondavi Twin Oaks Cabernet Sauvignon, California, USA The long, dry and very hot late summers allow lovely flavours to develop. Vibrant redcurrants and spiced oak balance.			Bottle £23.75

Rosé Wines

Arium Tempranillo-Garnacha, Rosado Albali, Valdepeñas, Spain Salmon-pink with red highlights, a soft and fruity rosé showing notes of strawberry jam & citrus on the finish.	175ml £4.25	250ml £4.95	Bottle £13.95
Parini Pinot Grigio Rosé delle venezie, Italy Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the Palate.	175ml £4.75	250ml £5.50	Bottle £15.95
Vendange White Zinfandel, California, USA A Brief time with juice and skin together gives this delicate colour, delicious strawberry aromas and zingy freshness.			Bottle £17.95
Rare Vineyards Cinsault Vieilles, Vignes Rosé, Pays d'Oc, France Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained.			Bottle £19.95

Champagne – Please ask about our range of sparkling wines

Louis Dornier et Fils Brut A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate. BRONZE (NV) Decanter World Wine Awards 2011. SILVER (NV) International Wine Challenge 2011. SILVER LIST (NV) Sommelier Wine Awards 2011.			Bottle £39.95
Taittinger Brut Réserve Perhaps the highest and most elegant of the Grand Marque Champagnes, it's intensely fragrant character, Subtle biscuit complexity and superb elegance is due to a predominance of Chardonnay in the blend. BRONZE (NV) Decanter World Wine Awards 2011.			Bottle £59.00
Laurent-Perrier Cuvée Rosé Brut The briefest liaison with grape skins tantalizingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.			Bottle £79.00