

~ STARTERS ~

Garlic And Lemon King Prawns

Argentinian King Prawns marinated in garlic and lemon cooked in tomato sauce served with homemade focaccia bread £9.00

Salt & Pepper Calamari

Crispy calamari garnished with fresh chillies and coriander, served with garlic aioli £8.50

Cornish Mussels

Marinated in dry white wine with a rich tomato and parsley sauce served with fresh sourdough £6.00

Vegan Cajun Spiced Sweet Potato Croquettes

Served with spicy guacamole £6

Lebanese Crispy Falafel

Lentils and chickpea falafel served with hummus and fattoush salad £7

Spiced Lamb Kofta

Sicilian caponata green tahini yoghurt sauce served with warm flatbread £8.50

Homemade Beef Meatballs

British beef meatballs cooked in a rich tomato sauce served with fried polenta and parmesan £7.50

Flame Grilled Jerk Chicken Wings

Flame grilled chicken wings, marinated for 24 hours served with buffalo sauce or BBQ. Garnished with fresh chilli £8

~ MAINS ~

Traditional Fish & Chips

Beer battered cod fillet, triple cooked chips, house pickles, mushy peas and tartar sauce £15

Spaghetti ai Frutti di Mare

Spaghetti mixed with clams, mussels, prawns, squid, cooked with cherry tomatoes, a touch of garlic and white wine, crowned with a King Prawn and a dash of parsley £16.60

Pan Fried Seabass and Mediterranean Fregola

Pan fried Fillet served with Sardinian fregola cooked in a seafood broth with confit cherry tomatoes and parsley £16

Nicoise Salad

Mediterranean grilled tuna salad with green beans, cherry tomato, new potatoes, sauteed mushrooms, salad and peppercorn sauce £14

28 Day Matured Rib Eye

28 day dry aged Yorkshire cut served with roasted rosemary new potatoes served with saute mushrooms and peppercorn sauce £20

Farmyard Beef Burger

Made from the finest prime steak in our homemade glazed sesame seed brioche bun with burger relish, gem lettuce, gherkins and smoked applewood cheddar. Served with skinny fries £13

Buttermilk Chicken Thigh Burger

Buttermilk fried chicken thighs, served with American cheese, gem lettuce, roasted garlic aioli, gherkin relish in a homemade glazed sesame seeded brioche bun served with skinny fries

Can be spicy upon request £13

Pappardelle Pasta Ragu

Slow Braised Ragu, beef or lamb, with fresh pappardelle pasta and parmigiano reggiano £17

The Furzedown Mixed Grill

Chicken thighs, lamb kofta and ribeye steak served with bulgur, house pickles, garlic yoghurt sauce, salad and flatbread £22

Rosemary and Lemon Grilled Chicken Thighs

Marinated for 24 hours in aromatic brine with thyme, rosemary and lemon on the grill, served with chimichurri sauce (choose any side) £16

Harissa Cauliflower Steak

Baked and spiced cauliflower with a herb crumb, served with mediterranean couscous and chickpea hummus. £14

Basil Pesto Rigatoni

Pesto, pine nut, almond, sun dried tomatoes topped rigatoni pasta topped with fresh ricotta cheese £14

~ SIDES ~

Creamy Mash £4.50 Triple Cooked Chips £4.95 Loaded Fries with Crispy Cheese & Garlic Aioli £5.50 Steamed Broccoli £4 Patatas Bravas £5.00

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergen.



THE FURZEDOWN

~ DESSERTS ~

Honey Layered Cake

Locally sourced honey layered cake with a creamy filling and caramel drizzle

£6.50

The Furzedown Tiramisu and Coffee Jelly

Cake sponge dipped in espresso, layered with rich, creamy mascarpone finished with cocoa powder and served in a baked

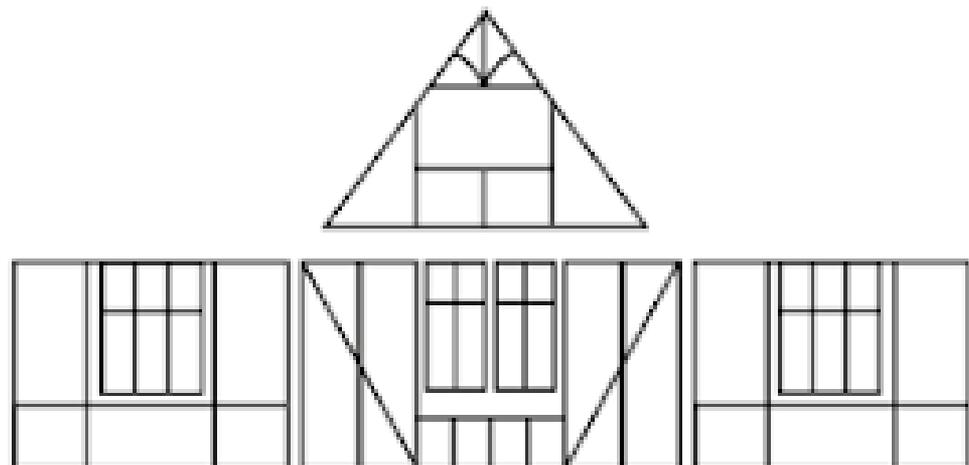
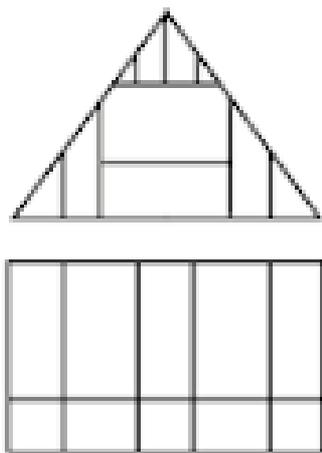
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£6.50

Pear and Plum Crumble

Juicy plums and pears topped with almond flavoured crumble served with vanilla ice cream

£6.50



118 Mitcham Lane London SW16 6NR
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0208 769 7042

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