



The Plough

Starters

Homemade Soup (gfa) (vga) 5.50

Homemade soup served with toasted bread and butter

Chicken Liver Pate (gfa) 6.75

Smooth Chicken liver pate topped with bacon crumb, served with a cranberry jam, and toasted ciabatta

Crayfish Cocktail (gfa) 7.25

Crayfish bound in a Marie rose sauce on a baby gem salad with croutons

Beef Carpaccio (gf) 10.95

Prime beef fillet rolled in aged Parmesan & mustard mayo with rocket, truffle oil and parsnip crisp

Scallops and Chorizo (gf) 10.95

Pan fried scallops and chorizo served with a spicy tomato sauce

Spiced cauliflower and broccoli salad (vga) (gf) 6.00

Tender stem broccoli and spiced cauliflower on a kale salad served with blue cheese dressing

Moules Marinere (gfa) 10.50

Traditional foye mussels in a white wine sauce served with dipping bread

To Share

Camembert (gfa) 12.50

Baked whole camembert, studded with garlic and rosemary, and served with toasted ciabatta and cranberry jam

Mediterranean Platter 16.50

Mediterranean Olives, Tzatziki, hummus, lamb koftas, Mediterranean sausage, feta & rocket salad, and pita bread

Seafood Platter 19.95

Crayfish in Marie rose, mussels in white wine sauce, crabmeat, White bait and Chilli prawns served with salad and bread

Classics

Pork Loin 15.00

Served with black pudding mash, seasonal vegetables and a wholegrain mustard & cyder sauce

Seafood Pasta 17.50

Mussels, king prawns and crabmeat tossed in a white wine sauce with cherry tomatoes and fresh chilli

Whole sea bream (gf) 17.00

Baked whole sea bream with a herb and caper butter, sauteed baby potatoes and seasonal vegetables

Butchers' sausages 13.00

Butchers sausages on a bed of mashed potato with peas and a rich gravy, topped with parsnip crisps

Roast chicken supreme 15.00

Roast chicken Supreme, tomato and chorizo sauce, with sauteed baby potatoes and seasonal vegetables

Hand battered Haddock (gfa) 13.00

Beer battered haddock fillet with chips, mushy peas and tartare sauce

Lamb Shank (gf) 17.50

Braised lamb shank, mashed potato, honey roasted carrots, broccoli, celeriac puree and a mint jus

Pie and Mash 13.00

Pie of the day, mashed potato, seasonal vegetables, and a rich gravy

Cauliflower steak (gf)(vg) 9.75

Moroccan spiced cauliflower 'steak' served with Spiced giant cous cous, crispy kale and celeriac puree

Pasta & Salad

Mushroom Risotto (gf)(vga) 12.50

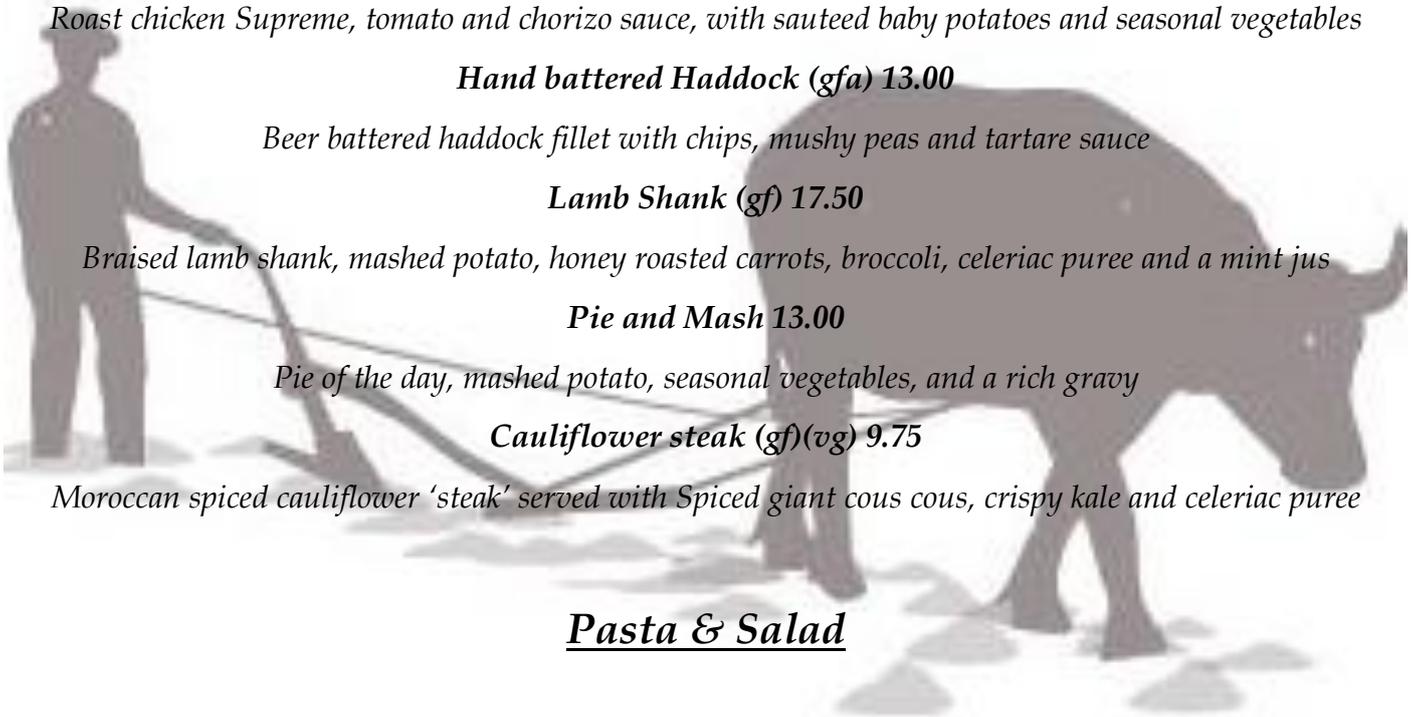
Arborio rice with mushrooms in a white wine sauce and topped with parmesan shavings

Add chicken- 3.00 Add King prawns - 5.00

Superfood Salad (gf) (vg) 9.95

Gem lettuce, cherry tomato, red onion, cucumber, green beans, tender stem broccoli, Spiced giant cous cous served in a French dressing

Add chicken- 3.00 Add King prawns 5.00 or Sliced steak 5.00



Grill

We are proud to serve award winning British beef from Smith & Clay butchers. All of our steaks are 28 day aged mature beef.

Our steaks are served with slow roasted tomato, flat mushroom, rocket, seasoned chips and hand battered onion rings

8oz Rump steak (gfa) 19.95

8oz Sirloin steak (gfa) 21.00

8oz fillet steak (gfa) 25.00

Add sauce - Peppercorn or bearnaise 2.50

Upgrade to dauphinoise potato – 1.95

18oz Chateaubriand (to share) 60.00

Served with a choice of sauce and dauphinoise potato

Mixed grill 24.50

4oz rump steak, pork loin, Butchers sausage, chicken skewer, black pudding, fried egg, mushroom, hand battered onion rings, roasted tomato & seasoned chips

Burgers

All served in a toasted bun with Sriracha mayonnaise and garnished with tomato, red onion, crisp lettuce accompanied with seasoned chips

Ultimate Beef Steak Burger 13.95

Smoked applewood cheese, bacon, and hand battered onion rings

Chicken stack burger (gfa) 13.95

Grilled chicken breast with Smoked applewood cheese and bacon

Vegan Burger (vg)(gfa) 10.50

Spiced lentil, carrot, and chickpea burger with vegan sriracha mayonnaise

Sides 3.50

Seasoned Chips (gf) Hand battered onion rings Seasonal vegetables(gf) Baby Potatoes (gf)
Garlic ciabatta Mixed side salad (gf) Dauphinoise potato (gf)

(v) Vegetarian (vg) Vegan (gf) Gluten free (gfa) Gluten free available – Wheat and nuts are in daily use in our kitchen. All weights are approximate and are taken before cooking. VAT is included at the current rate. If you have a food allergy or intolerance, please speak to a member of staff before placing your order.