



The Plough

While you wait

Olives (gf) (v) 2.50

A selection of marinated olives

Bread & Oils (v) (gfa) 3.65

A selection of warm Mediterranean breads with extra virgin olive oil and organic balsamic vinegar

Chorizo 2.95

Pan fried Spanish chorizo with a honey glaze

Pork Crackling (gf) 2.95

Homemade crackling with a burnt apple puree

Starters

Soup of the day (v) (gfa) 5.25

Homemade soup of the day served with gourmet bread roll and butter

Wild mushroom bruschetta (v) (gfa) 5.65

Wild English mushrooms cooked with garlic and white wine in a Stilton cream sauce served on toasted rosemary bread

Duck liver pate (gfa) 6.25

Duck liver pate served with dressed leaves, toasted ciabatta & chutney

Black Tiger King Prawns(gfa) 9.95

Tiger king prawns cooked in our homemade tomato, garlic, fresh chilli, and feta cheese sauce served with jalapeno bread and burnt lemon

Beef Carpaccio (gf) 10.95

Prime fillet rolled in aged parmesan, rocket, and truffle oil

Grilled vegetable skewers (v) (gf) 6.95

Marinated Mediterranean vegetables and baked halloumi served with a salad garnish and tomato salsa

(v) Vegetarian (vg) Vegan (gf) Gluten Free and (gfa) Gluten Free Available. Wheat and nuts are in daily use in our kitchen. All weights are approximate and are taken prior to cooking.

VAT is included at the current rate.

If you have a food allergy or intolerance, please speak to a member of staff before you order your food and drinks.

Sharers

Oven baked Camembert (gfa) (v) 11.95

Stuffed with fresh rosemary, thyme, and garlic, served with toasted sea salt & rosemary bread, celery sticks and locally produced chutney

Fish platter (gfa) 17.95

Smoked salmon mousse, Whitebait, Black King tiger prawns, Bloody Mary crayfish cocktail and Foye mussels served with toasted ciabatta and garlic mayonnaise

Pub Classics

Chef's Pie of the day 12.95

Served with mashed potato, seasonal vegetables, and rich gravy

Horseshoe smoked gammon steak (gfa) 11.95

Duck eggs, chunky chips, and petit pois

Stuffed chicken (gf) 15.25

Chicken breast wrapped in Parma ham, stuffed with green pesto and mozzarella served with a white wine and mushroom sauce, crushed new potatoes, tender stem broccoli. Asparagus and cherry tomatoes

Lamb Chops (gf) 18.95

Lamb chops served with Dauphinoise Potato, Mediterranean vegetables, and a mint jus

Seafood medley (gf) 17.45

Salmon fillet, king prawns and Foye mussels served with mashed potato, asparagus, and rainbow cherry tomatoes with a champagne & caper sauce

Vegetarian Wellington (v) (vg) 12.45

Mushroom, garlic, spinach, dill, and chestnut wellington served with a mixed salad, sweet potato wedges and tomato salsa

Pasta & Salads

Seafood pasta 17.25

Tagliatelle cooked in a tomato & red chilli sauce with mussels, salmon and prawns and fresh chilli

5oz Fillet steak Salad (gf) 14.95

Sliced fillet steak served on a bed of mixed leaves, cherry tomatoes, red onion, and cucumber in a blue cheese dressing

Superfood Salad (v) (vg) (gf) 9.95

Quinoa, rainbow cherry tomatoes, avocado, candied beetroot, mange tout and a super seed mix on a bed of mixed leaves and drizzled with our citrus house dressing

Add Chicken - 2.95 or Add Salmon fillet 4.95 or Add Haloumi (v) 2.95

Heirloom tomato tart (v) (vg) (gf) 12.95

Tomato, spinach & basil tart served with crushed new potatoes, tomato salsa and a salad garnish

Butternut & beetroot risotto (v) (gf) 11.25

Butternut squash & beetroot risotto cooked with saffron, peas, spring onion and mixed herbs topped with parmesan and rocket

Add Chicken - 2.95 Add salmon fillet 4.95

Steaks

8oz Sirloin Steak 19.95

8oz Fillet steak 24.95

10oz Ribeye steak 22.95

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

Add Sauce – Peppercorn or Béarnaise or Blue Cheese 1.95

Upgrade to dauphinoise Potato - 1.95

18oz Chateaubriand (to share) 55.00

Served with dauphinoise potato or seasoned chips, slow roasted tomato, flat mushroom, hand battered onion rings and a choice of sauce

Burgers

All served with tomato, red onion, crisp lettuce, seasoned chips and homemade slaw

Ultimate beef steak burger 13.95

Smoked Applewood cheese, smoked bacon and hand battered onion rings served in a pretzel burger bun

Black & blue burger 13.45

Beef steak burger with field mushroom and stilton cheese served in a pretzel burger bun

Pork & Chorizo burger 12.95

With Sriracha mayonnaise served in a pretzel burger bun

Vegan burger (v) (vg) 9.95

Vegan patty Served in a vegan bun with red pepper pesto and tomato salsa

Sides

Dauphinoise Potato 4.00

Sweet Potato wedges 3.00

Seasonal vegetables 3.00

Garlic Ciabatta 2.50

Mixed salad 3.00

Hand battered onion rings 3.00

Seasoned Chips 3.00