



THE PLOUGH SIMPSON

WHILE YOU WAIT

Olives  	4.50	Hummus 	4.95
A selection of marinated olives		Hummus served with pitta bread	
Chorizo	3.95	Bread & Oils  	5.50
Pan fried Spanish chorizo with a honey glaze		A selection of warm bread with extra virgin olive oil and organic Balsamic vinegar	
Pork Crackling 	3.95		
Homemade crackling with a burnt apple pureé			

STARTERS

Homemade Soup  	5.75
Homemade soup served with toasted bread and butter	
Spicy Buffalo Wings	6.95
Double jointed chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli served with a blue cheese sauce	
Ham Hock Terrine	7.95
Local ham hock terrine served with homemade tomato chutney and toasted sourdough	
Crayfish Cocktail 	7.50
Crayfish bound in a Marie rose sauce on a baby gem salad with croutons	
Calamari	7.95
Fried Calamari rings served with garlic aioli	
Moules Mariniere 	11.95
Traditional Foye mussels in a garlic & white wine sauce served with dipping bread	
Bruschetta  	6.95
Crumbled feta cheese, fresh tomato, onion and garlic served on focaccia bread, drizzled with balsamic glaze	






TO SHARE

Camembert 	13.50
Baked whole camembert, studded with garlic and rosemary, and served with toasted ciabatta, celery sticks and homemade chutney	
Seafood Platter	20.95
Crayfish in Marie rose, mussels in garlic & white wine sauce, calamari, crispy white bait, and chilli & garlic prawns served with toasted ciabatta and burnt lemon	
Mediterranean Platter	19.95
Mediterranean olives, tzatziki, hummus, cured meats, Mediterranean sausage, feta & rocket salad, and pitta bread	

CLASSICS




Fillet of Salmon 	17.50
Served with herb crushed baby potatoes, seasonal vegetables, and a lemon & parsley sauce	
Butcher's Sausages	13.95
Butcher's sausages on a bed of mashed potato with seasonal vegetables and a rich gravy, topped with parsnip crisps	
Chicken Schnitzel	16.50
Breaded Chicken breast served with herb crushed baby potatoes, salad garnish and chorizo cream	
Hand Battered Haddock 	15.50
Line caught haddock served with chunky chips, mushy peas, tartare sauce and burnt lemon	
Chef's Pie of the Day	15.50
Pie of the day, mashed potato, seasonal vegetables, and a rich gravy	
Vegan Pie	14.50
Vegetable pie, mashed potato, seasonal vegetables, and vegetable gravy	
Vegetable Moussaka 	15.95
Traditional mediterranean moussaka with layers of tomato, courgette, aubergine, potato, creamy bechamel sauce and topped with cheese	

PASTA & SALADS



Pea & Parmesan Risotto 	13.50
Arborio rice tossed in white wine with peas & parmesan and topped with parmesan shavings	
Add Chicken	5.95
Add King Prawns	6.95
Caesar Salad 	12.95
Cos leaves, pancetta, anchovies, parmesan shavings, garlic croutons and boiled egg in a Caesar dressing	
Add Chicken	5.95
Superfood Salad  	12.95
Frizzy lettuce, mixed leaves, cherry tomato, red onion, cucumber, green beans, tenderstem broccoli and spiced cous cous and pumpkin seeds served in a French dressing	
Add Chicken	5.95
Add Haloumi 	4.95
Add King Prawns	6.95
Add Sliced Steak	6.95

STEAKS & GRILL

We are proud to serve award winning British beef from Smith & Clay; all our steaks are 28 day-aged mature beef. Our steaks are served with slow roasted tomato, flat mushroom, rocket salad and seasoned chips

8oz Sirloin Steak 		25.95
8oz Fillet Steak 		29.95

Add Sauce	2.50
Peppercorn or Blue cheese	
Upgrade to Dauphinoise Potato	1.95

18oz Chateaubriand  (to share)	60.00
Served with a choice of sauce and dauphinoise potato	
12oz Gammon 	17.95
Horse shoe gammon served with chunky chips, garden peas and two fried eggs	
Lamb Skewers 	17.95
Grilled lamb skewers with red pepper & onion served with seasoned chips, pitta bread, Greek salad & tzatziki	

BURGERS

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

Ultimate Burger	15.95
Smoked applewood cheese, bacon, and hand battered onion rings with your choice of our signature beef steak burger or butterflied chicken breast	
Pork & Chorizo Burger	14.95
Handmade minced pork & chorizo patty	
Vegan Burger  	14.50
Spiced lentil, carrot, and chickpea burger with vegan sriracha mayonnaise in a vegan bun	

SIDES

Greek Salad	4.50
Hand Battered Onion Rings	4.00
Seasoned Chips	4.50
Truffle & Parmesan chips	6.00
Garlic Ciabatta	4.00
Tenderstem Broccoli with Sea Salt & Chilli	4.00



 Vegetarian
 Gluten Free
 Vegan

 Gluten Free Option Available
 Vegan Option Available

Add Chicken 5.95
Add Haloumi  4.95
Add King Prawns 6.95
Add Sliced Steak 6.95

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.

www.ploughsimpsonvillage.co.uk

If you have any allergies or intolerances, please notify a member of staff, we are happy to help.

An optional service charge of 10% will be included to tables of 6 or more.

