



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

Whitebait 3.95

With a garlic Aioli

Starters

Butternut squash soup (v)(vg)(gfa) 5.25

Served with toasted seeds and bread & butter

Wild mushrooms (v) 5.65

Wild English mushrooms cooked in a garlic velouté with pickled shallots and crispy poached egg on sourdough bread

Potted crayfish (gfa) 6.25

With chive butter, burnt lemon and toasted jalapeno bread

Ham hock terrine (gfa) 6.25

Served with cider & apple chutney, piccalilli and crostinis

Beef Carpaccio (gf) 10.95

Prime fillet with dill mayonnaise, black mustard seed, grated parmesan and parmesan crisps

Oven baked Camembert to share (gfa) 11.95

Served with toasted sea salt & rosemary bread, celery sticks and cherry & thyme dipping glaze

Main Course

Chef's Pie of the day 12.95

Served with herby crushed new potatoes, seasonal vegetables, and rich gravy

Chicken supreme (gf) 16.25

Served with wild mushrooms, asparagus, confit chicken wing, shallot puree, pommes Anna potatoes and jus

Hand battered fish (gfa) 12.95

Haddock fillet served with chunky chips, garden peas and tartare sauce

Lamb rump (gf) 20.00

Served with crushed new potatoes, roasted and salted beetroots, garden peas and a lamb jus

Sea bass fillets (gfa) 17.45

Pan fried sea bass fillets served with confit potatoes, broad beans, broccoli, charred spring onions and pea veloute

Vegetarian tart (v)(vg) 12.95

Caramelised red onions, roasted beetroot and turnips layered between pastry with a kale & radish salad and citrus dressing

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

Mixed leaves, kale, roasted beetroot, citrus cous cous, broad beans, broccoli, toasted seeds and coriander with a citrus dressing

Add Chicken - 2.95 or Add king Prawns - 4.95 or Add 5oz fillet steak (v) 4.95

Pea & Parmesan risotto (v)(gf) 11.25

Topped with parmesan crisps, herb oil and pea shoots
Add Chicken - 2.95 Add king prawns - 4.95

Caesar salad 9.95

Cos leaves, croutons, anchovies, parmesan shavings and soft-boiled egg in a Caesar dressing
Add Chicken - 2.95

(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.

Grill

8oz Sirloin Steak 21.00

8oz Fillet steak 25.00

10oz Ribeye steak 24.00

We are proud to serve award winning British meat from Smith & Clay, our steaks are 28 days aged mature beef
Add Sauce – Peppercorn or Blue Cheese 1.95
Upgrade to pommes Anna potato - 1.95

Burgers

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

Ultimate beef steak burger 13.95

Smoked Applewood cheese, smoked bacon and hand battered onion rings served in a brioche bun with garlic aioli

Black & blue burger 13.45

Field mushroom, blue cheese sauce and garlic aioli in a brioche bun

Pork & Chorizo burger 12.95

Red pepper relish and rocket served in a brioche bun

Vegan burger (v)(vg) 9.95

Spiced chickpea burger with red pepper relish, vegan mayo and mixed leaves in a vegan brioche bun

Sides

Herby crushed new potatoes 4.00

Seasonal vegetables 3.00

Mixed salad 3.00

Hand battered onion rings 3.00

Seasoned Chips 3.00