



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

Camembert (to share) (gfa) 12.50

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

(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.

SUNDAY MENU

Home cooked Sunday Roast (gfa) Served with Roast Potatoes, Roast carrots and parsnips, Yorkshire pudding

Seasonal Vegetables and a Rich Gravy;

Slow cooked Pork loin 13.95

Half Roast Chicken 13.95

Lamb shank 16.25

Beef Strip Loin 16.25

Root vegetable wellington (vg) 11.95

-Add Cauliflower cheese 3.95-

Mixed Roast (To share) 33.95

Slice of each; Beef strip loin, Pork loin and half roast chicken Served with Roast Potatoes, homemade Yorkshire puddings, Seasonal Vegetables, cauliflower cheese and a Rich Gravy;

GRILL

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

Ultimate Beef Steak Burger 13.95

Smoked applewood cheese, bacon, and hand battered onion rings with sriracha mayonnaise, lettuce, onion, and tomato

Vegan Burger (vg)(gfa) 10.50

Spiced lentil, carrot, and chickpea burger in a vegan bun with vegan sriracha mayonnaise, lettuce, onion, and tomato

CLASSICS, PASTA & SALAD

Hand battered Haddock (gfa) 13.00

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

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