



THE  
PLOUGH  
SIMPSON

# SUNDAY MENU

## WHILE YOU WAIT

<b>Olives</b>  	4.50	<b>Bread &amp; Oils</b>  	5.50
A selection of marinated olives		A selection of warm Mediterranean breads with extra virgin olive oil and organic balsamic vinegar	
<b>Chorizo</b>	3.95		
Pan Fried Spanish chorizo with a honey glaze			

## STARTERS

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

## TO SHARE

<b>Mediterranean Platter</b>	19.95
Mediterranean Olives, Tzatziki, Hummus, cured meats, Mediterranean sausage, feta & rocket salad, and pita bread	
<b>Seafood Platter</b>	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 with balsamic glaze	

-  Vegetarian
-  Gluten Free
-  Vegan
-  Gluten Free Option Available
-  Vegan Option 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.

[www.ploughsimpsonvillage.co.uk](http://www.ploughsimpsonvillage.co.uk)



## SUNDAY ROAST

Home cooked Sunday roast, served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables and a rich gravy.

Pork Belly	16.50
Half Roast Chicken	16.50
12 hours Slow Cooked Lamb Off the bone & rolled	17.50
Beef Strip Loin	17.50
Vegetable Wellington	13.95
Add Cauliflower Cheese	3.95
Add Pigs in Blankets Coated in honey and wholegrain mustard	3.95



Mixed Roast to Share	37.50
Slice of each; beef strip loin, slow-cooked lamb, and pork belly. Served with roast potatoes, homemade Yorkshire puddings, seasonal vegetables, cauliflower cheese, pigs in blankets and a rich gravy	

## 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 salad and seasoned chips

8oz Sirloin Steak		25.95	Ultimate Beef Steak Burger	15.95
8oz Fillet Steak		29.95	Smoked applewood cheese, bacon, and hand battered onion rings with sriracha mayonnaise, lettuce, onion, tomato and raw slaw	
Add Sauce Peppercorn or Bearnaise		2.50	Vegan Burger	14.50
			Spiced lentil, carrot and chickpea burger in a vegan bun with vegan sriracha mayonnaise, lettuce, onion, and tomato	

## CLASSICS, PASTA & SALAD

Hand Battered Haddock	13.95	Superfood Salad	12.95
Beer battered haddock fillet with chunky chips, mushy peas and tartare sauce		Gem lettuce, cherry tomato, red onion, cucumber, green beans, tender stem broccoli, spiced giant cous cous served in a French dressing	
Pea & Parmesan Risotto	13.50	Add Chicken	5.95
Arborio rice tossed in white wine with peas & parmesan and topped with parmesan shavings		Add King Prawns	6.95
Add Chicken	5.95	Add Salmon	6.95
Add King Prawns	6.95	Add Halloumi	4.95