



SUNDAY @ THE PLOUGH

STARTERS

- Smoked salmon pate, whisky jelly, sourdough toast £6.50
Black pudding scotch egg, English mustard £5.50
Soup of the day, crusty bread £5.50
Duck liver & pork pate, orange & cognac jelly, sourdough toast £6.25
Pork & rabbit rillettes, apple & cider chutney, sourdough toast £7.25
Garlic & rosemary baked camembert, caramelised red onion chutney, toasted sourdough (v) £12

ROASTS

All our roasts come with goose fat roasties, honey roasted beetroot & carrot, seasonal greens & a Yorkshire pudding

- 28 day aged Angus striploin, horseradish cream £16
36 hour slow roasted pork loin, apple sauce, crackling £14.50
Half free range chicken, bread sauce £14.50
Barnes Wallis Roast: beef, pork & chicken, crackling £16
Mixed nut, mushroom, pepper & lentil roast, veggie gravy (v) £14

MAINS

- Plough burger, Monterey Jack cheese, bacon, ale onions, cream bun, shredded lettuce, burger sauce, pickles, triple cooked chips £14
Beer-battered cod, triple-cooked chips, mushy peas, tartare sauce £14.5
Wild mushroom, brie & wilted spinach Wellington, honey roasted beetroot, watercress (v) £14.50
Cumberland sausages, creamy mash, onion rings, gravy £12.75

SMALL PLATES

- Smaller portion roast beef £10
Smaller portion roast pork £8
Smaller portion roast chicken £8
Smaller portion beer-battered cod, triple cooked chips, mushy peas, tartare sauce £8
Mini burger, Monterey jack cheese, shredded lettuce, burger sauce, triple cooked chips £8


SIDES

- Creamy mash £4 Triple cooked chips, garlic mayo £4
Mixed leaves £3 Seasonal vegetable £3

PUDDINGS

For our selection of homemade puddings, ice creams & cheese board please see the pudding menu which will be brought to your table.

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.