



## STARTERS

- Duck liver & port parfait, red onion chutney, sourdough toast £5.50  
Smoked trout, fennel, apple & orange salad, dill & horseradish dressing £6.00  
Beetroot carpaccio, honeyed goats cheese mousse, roasted walnuts, mint vinaigrette £5.50  
Salt and pepper squid, herby crème fraiche £5.50  
Rosemary & garlic baked Camembert, toasted sourdough, cinnamon plum chutney £12.00

## ROASTS

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

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

## MAINS

- Conisbee's Cumberland sausages, creamy mash, onion rings, gravy £13.50  
Beer battered fish, triple-cooked chips, mushy peas, tartare sauce £14.75  
Plough burger, Monterey Jack cheese, bacon, ale onions, cream bun, shredded lettuce, burger sauce,  
pickles, triple cooked chips £14.50  
Portobello mushroom burger, chickpea, garlic & chilli mix, roasted fennel & pepper, shredded lettuce,  
beetroot bun, triple cooked chips (vegan) £14.00


## SMALL PLATES

- Smaller portion beer-battered cod, triple cooked chips, mushy peas, tartare sauce £8  
Mini burger, Monterey jack cheese, shredded lettuce, burger sauce, chips £8  
Sausage and mash, onion ring, gravy £8  
Smaller portion roast beef £10.00  
Smaller portion roast pork £8.00

## SIDES

- Creamy mash £3 Triple cooked chips, garlic mayo £4  
Sweet potato fries, garlic mayo £4.50

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.