



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

Ham hock & chicken terrine, tarragon mayo, mini gherkins £6.50

Pea, mint & basil arancini cakes, harissa yogurt, water cress (v) £6.25

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 fish, triple-cooked chips, mushy peas, tartare sauce £14.50

Wild mushroom, brie & wilted spinach Wellington, honey roasted beetroot, watercress (v) £14.50

Conisbee's Cumberland sausages, creamy mash, onion rings, gravy £13

SMALL PLATES

Smaller portion roast beef £10

Smaller portion roast pork £8

Smaller portion roast chicken £8

Smaller portion beer-battered fish, 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

Sweet potato fries, garlic mayo £5

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.